

## Jerk Pork Roast with Sweet Potatoes

- 1/2 cup red wine vinegar
- 1 tablespoon sugar
- 1 teaspoon ground allspice
- 1 teaspoon ground cloves
- 3 teaspoons dried thyme
- 3 teaspoons dried basil
- 2 teaspoons tabasco sauce
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 (3-4 pound) boneless pork roast (pork sirloin or boston butt)
- 3 large cloves garlic, divided
- 1 cup orange juice
- 1 cup chicken broth
- 1/2 large onion, sliced
- 2 sweet potatoes, peeled and cut into 1 inch chunks
- 2 tablespoons cornstarch mixed with a little cold water

In a large zip top plastic bag, combine the vinegar, sugar, allspice, cloves, thyme, basil, Tabasco sauce, salt and pepper. Mix together and add the pork roast. Massage marinade into meat a little and place bag in a pan. Place in refrigerator for a couple of hours or overnight.

Cut 1 clove of garlic into about 8 slivers. Remove roast from marinade and place in a roasting pan. Discard marinade. With a paring knife cut slits all over the roast and insert the slivers of garlic. Pour the orange juice and chicken broth into the pan with the roast and add the onion and smashed remaining cloves of garlic. Cover the pan with foil and roast at 325 degrees for 1 1/2 hours. Add potatoes to the pan and coat with juices. Roast for another hour or until pork and potatoes are tender. Drain the juices into a saucepan and heat to boiling. Whisk in the cornstarch mixture to thicken. Slice or shred pork and cover with thickened juices. Serve with potatoes on the side.