

BAKED PORK LOIN

(Serves 100)

33 lbs. boneless pork loin cut into 1 – 1 ½" slices

8 cups water

1/4 c. dark molasses

16 cups (1 gallon) soy sauce (low sodium)

4 cups brown sugar

Combine liquids in a saucepan and bring to a boil. Let cool. Place pork in cooled marinade and refrigerate overnight.

Preheat oven to 375 degrees. Remove pork from marinade and bake in covered pans for 45 minutes or until thoroughly cooked.