



# Pork Loin

## How To Cook Pork Loin

Prep Time: 5 minutes

Cook Time: 150 minutes

Total time: 2 hours 35 minutes

### Instructions

1. Preheat oven to 375 degrees
2. Put ¼ inch of water in pan
3. Place the meat in the pan and cover with foil.
4. Bake covered for approx. 2.5 – 4 hours (depending on weight of brisket, see notes) until it is fork tender.
5. Once it is fork tender, remove the foil, increase the oven to 375 degrees and bake until brown.