

# Schweinebraten (German Pork Roast)

## Ingredients:

1 1/2 teaspoons salt  
Pinch of marjoram  
Pinch of basil  
1 teaspoon pepper  
1/2 teaspoon garlic powder  
1 boneless loin pork roast (4 to 5 pounds)  
2 to 3 medium onions, coarsely chopped  
1 1/2 cups water or light beer

## Directions:

Combine salt, marjoram, basil, pepper and garlic powder.  
Rub all over roast.  
Place roast in roasting pan and surround with onions.  
Pour water or beer into pan.  
Cover and roast at 350 degrees F for 30 minutes.  
Turn roast over in pan.  
Roast uncovered another 2 hours, checking about every 30 minutes,  
adding more liquid when needed.  
Roast is done when internal temperature reaches 180 degrees F.  
Make gravy with pan juices, if desired.

Makes about 8 servings