

## ***Spicy Garlic-Stuffed Pork Roast***

2 pound boneless pork rib end roast  
8 cloves garlic, minced  
2 teaspoons salt  
1 teaspoon black pepper  
1 teaspoon cayenne pepper  
2 tablespoons minced fresh parsley  
3 tablespoons butter or margarine  
Juice of 1/2 lemon  
1/4 teaspoon Worcestershire sauce

With sharp knife, cut deep slits into pork roast at even intervals, about 8 to 10 cuts. Combine minced garlic with salt, peppers and parsley. Stuff garlic mixture into slits. Melt butter and combine with lemon juice and Worcestershire sauce, Brush over roast and place in 350-degree oven for 50 minutes to 1 hour.

six servings