

Marinated Pork Vinha D' Alhos

Yield: 4 min
Total Time: 55 min

Recipe from: <https://www.recipeschoose.com/recipes/portuguese-pickled-pork-recipe>

Ingredients:

- 2 cups red wine vinegar
- 1 cup dry red wine
- 2 cups water
- 6 cloves garlic crushed
- 2 tablespoons pickling spice place in a tea strainer or spice bag, then add to marinade
- 1 teaspoon salt
- 1 teaspoon pepper
- 1/2 teaspoon cumin
- 1/2 teaspoon all spice
- 1/2 teaspoon canela

Nutrition:

1. Calories: 80 calories
2. Carbohydrate: 4 grams
3. Sodium: 610 milligrams
4. Sugar: 1 grams

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