

Herb Crusted Roast Pork Loin with Lemony Au Jus

April 2014 by Camine Pappas

Prep time 15 minutes

Serves 8

INGREDIENTS:

2.5 to 2.75 lb pork loin trimmed

¼ C fresh, chopped parsley

¼ C fresh chopped basil

1 T fresh chopped rosemary

3 T olive oil (grassy flavor)

3 large cloves garlic chopped

2 t salt

1 t black pepper

Au Jus: With the pan drippings, which are quite scant, heat in saucepan and add about ½ C fruity white wine, like a sauvignon blanc when

bubbling. Then add about 1 T fresh squeezed lemon juice. Let reduce for about 4 minutes. Finish by adding about 2 T butter. Pour over roast and serve.



DIRECTIONS:

Bring the roast to room temperature. Leave out almost 45 minutes or an hour on counter. I left mine in the vacuum packed plastic package. Then unwrap, pat dry, place in large, shallow baking dish. Herbs, oil, garlic, salt and pepper and rub over the roast covering all surfaces. Cook for 15 minutes in a 450 degree oven to sear in juices, then cook on 275 degrees for about 15 min per lb until a meat thermometer inserted in the center reaches 140 degrees. (I ended up cooking it only 30 minutes at 275 degrees! Let sit for at least 15 to 20 minutes covered with foil as it will continue to cook and get hotter. Serve at about 155 or 160 although I understand that it is safe at 137 degrees. It was nicely pink when I cut into but I believe next time I will take it out about 5 minutes sooner.)

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