

PORK LOIN ROAST

4 large garlic cloves, pressed

4 teaspoons chopped fresh rosemary or 2 teaspoons dried

1 1/2 teaspoons coarse salt

1/2 teaspoon ground black pepper

1. Preheat oven to 400°F. Line 13 x 9 x 2-inch roasting pan with foil. Mix first 4 ingredients in bowl. Rub garlic mixture all over pork. Place pork, fat side down, in prepared roasting pan. Roast pork 30 minutes. Turn roast fat side up. Roast until thermometer inserted into center of pork registers 155°F, about 25 minutes longer. Hope you have a thermometer. Remove from oven; let stand 10 minutes.

For a sauce, pour all the juices in the bottom of your roasting pan into a sauce pan with a little white wine, heat until reduced a little and pour over roast. You can also put in a little maggi or kitchen bouquet if you want it darker. Wine is not necessary but adds a little more flavor.