



Joe's Herbed Loin of Pork

Serves 6

2 lb. pork loin

1 tsp thyme

1/2 tsp sage

1/2 tsp kosher salt

1/2 tsp black pepper

1/4 tsp rosemary

1/4 cup Dijon mustard

1/4 cup honey

1 Tbl red wine vinegar

1 Tbl dry sherry

In small bowl, mix all thyme, sage, salt, pepper, and rosemary. Rub onto all sides of pork loin. Place loin in covered shallow dish or zip-top bag. In bowl, mix mustard, honey, vinegar, and sherry. Pour half of sauce over loin to marinate for at least 30 minutes, up to 2 days. Refrigerate rest of sauce until ready to bake loin. Preheat oven to 375° F. Remove pork loin from marinade; discard marinade and pat dry with paper towels. Place roast in roasting pan and bake, uncovered, for 40 minutes. Baste with some of sauce. Bake 15-20 minutes more or until a thermometer reads 160° F. Let rest 10 minutes before slicing and drizzling with remaining sauce.