

Garlic and Spice-Rubbed Pork Loin Roast





Instructions

1. Roast the pork, fat side up, for 1 hour. Reduce the oven temperature to 325°F and roast the pork for about 35 minutes longer, or until an instant-read thermometer inserted into the thickest part of the meat registers 150°F. Transfer the roast to a carving board and let rest for 15 minutes. Carve the roast into chops and serve at once.
2. Preheat the oven to 400°F.
3. In a mini processor, combine the garlic, rosemary, fennel seeds, ground fennel, crushed red pepper, black pepper, and olive oil; process to a paste.
4. Set the pork roast on a large rimmed baking sheet and cut shallow score marks all over the fat. Spread 1 tablespoon of the garlic paste on the underside of the roast; spread the remaining paste all over the scored fat and meaty parts of the roast. Season all over with salt.
5. Roast the pork, fat side up, for 1 hour. Reduce the oven temperature to 325°F and roast the pork for about 35 minutes longer, or until an instant-read thermometer inserted into the thickest part of the meat registers 150°F.
6. Transfer the roast to a carving board and let rest for 15 minutes. Carve the roast into chops and serve.

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