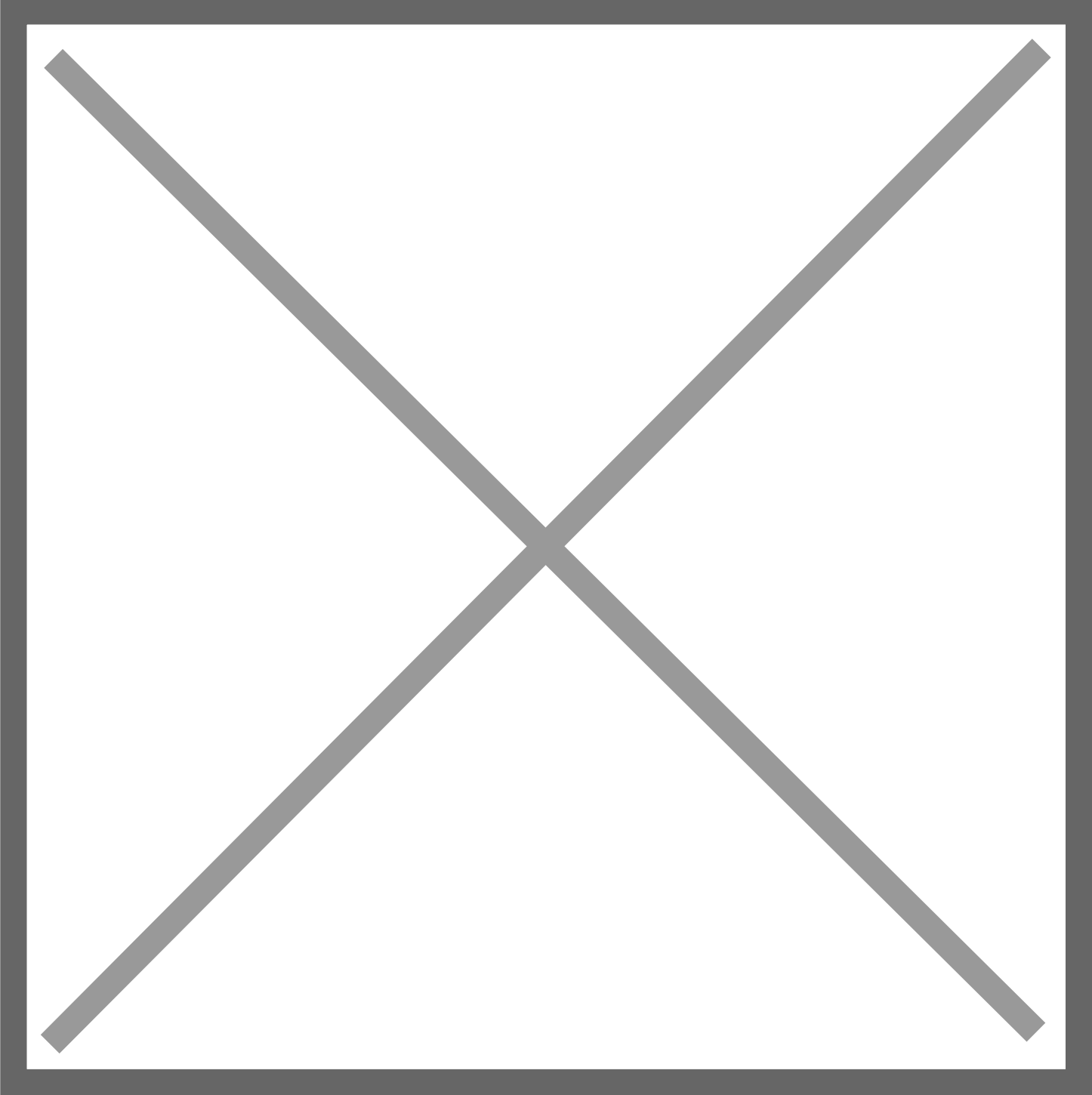


Garlic and Spice-Rubbed Pork Loin Roast

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Ingredients

- 6 large garlic cloves, coarsely chopped
- 2 tablespoons coarsely chopped rosemary
- 1 tablespoon whole fennel seeds
- 1 teaspoon ground fennel
- 2 teaspoons crushed red pepper
- 2 teaspoons freshly ground black pepper
- 1/4 cup extra-virgin olive oil
- 1 pork loin roast, chine bone removed, fat trimmed to 1/4 inch, rib bones fren
- Salt

Instructions

- Roast the pork, fat side up, for 1 hour. Reduce the oven temperature to 325°F longer, or until an instant-read thermometer inserted into the thickest part of the roast reaches 145°F. Transfer the roast to a carving board and let rest for 15 minutes. Carve the roast into chops and serve.
- Preheat the oven to 400°F.
- In a mini processor, combine the garlic, rosemary, fennel seeds, ground fennel, and olive oil; process to a paste.
- Set the pork roast on a large rimmed baking sheet and cut shallow score marks into the fat. Spread the garlic paste on the underside of the roast; spread the remaining paste all over the roast. Season all over with salt.
- Roast the pork, fat side up, for 1 hour. Reduce the oven temperature to 325°F longer, or until an instant-read thermometer inserted into the thickest part of the roast reaches 145°F.
- Transfer the roast to a carving board and let rest for 15 minutes. Carve the roa

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