

Moist Pork Loin





Instructions

1. Preheat oven to 400 degrees F.
2. Rub entire pork roast with olive oil. Then rub with salt, pepper, garlic powder, and onion powders on all sides.
3. Place pork in roasting pan fat side up.
4. Cook for 10 minutes.
5. Lower heat to 350 degrees F and cook for 20 per pound until the internal temperature reads 145 degrees F.
6. Remove pan from oven, and put a piece of foil loosely on top of the roast. Let meat rest for 10 minutes.
7. Transfer roast to a cutting board to slice for serving.

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