

Joe's Herbed Loin of Pork





Instructions

1. In small bowl, mix all thyme, sage, salt, pepper, and rosemary. Rub onto all sides of pork loin.
2. 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.
3. Preheat oven to 375° F. Remove pork loin from marnade; 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.

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