

Herb Crusted Pork Loin

Courtesy of Carole's Creations

Prep Time: 10

Cooking Time: 1 hour 45 minutes

Serves: 6

CChints: This recipe calls for a Pork loin which is very different from a Pork tenderloin. If you do use a pork tenderloin, it will cook much quicker. You could probably cook a 2 lb tenderloin in 20 minutes.



4 pound boneless pork loin
2 tablespoons olive oil, divided
1 teaspoon Kosher salt
1 teaspoon salt
1/2 teaspoon black pepper
4 cloves minced garlic, fresh or from a jar
2 teaspoon each if the fresh herbs, diced or 1/2 teaspoon dry oregano, basil, thyme, rosemary
.87 ounce packaged dry Pork Gravy mix, like McCormick's®
1 cup water
1 tablespoon reserved pan dripping from the cooked pork
6 red new potatoes, large enough for 1 serving per person
6 servings of fresh vegetables as you side dish. Asparagus, broccoli, etc.
Sprinkles of Molly McButter®

Preheat oven to 475 degrees F and locate your roasting pan with rack. Lining your pan with foil will help make clean up easier.

Your pork loin should have some fat left on by the market to add to the flavor. Lay it out on a rack in the roasting pan. Measure 1 tablespoon of oil and pour it over one side of the pork, using one hand to massage it over the surface. Turn it over and pour the remaining tablespoon of oil on this side of the pork.

Wash your hands and prepare the herb mixture in a small bowl. Add the salts through herbs to the bowl and stir to blend them well. Divided the herbs in half and use one hand to pat the herbs on one side of the pork. Turn it over and pat the rest of the herbs onto the pork, making sure there are herbs everywhere, including the ends. Be sure to wash everything that came in contact with the raw pork, including yourself.

Roast in the oven for 25 minutes at 475F, then reduce the heat to 425F and roast for 45 minutes. Insert a meat thermometer into the thickest part of pork and when the internal temperature reaches 160 degrees, remove it from the oven. Use this time to scoop out 1-2 tablespoons of drippings for the gravy. Put the drippings in a small sauce pan and set it aside. If you like your pork to have a dark brown crust, turn your broiler temperature to high and allow the pork to broil for 2 minutes. Watch it closely and when it is the way you like it, remove it from the oven and turn off the oven. Cover the pork with foil and let it rest for 15 minutes.

Prepare the table setting, potatoes, side vegetable and gravy during the last cooking time. The goal is to have everything done at the same time. To prepare the potatoes, wash and dry them. Cut each on in half and put in a large microwavable container with a cover. Leave cover slightly open to allow the steam to vent and microwave for 4 minutes. Remove from the microwave and let the potatoes rest while you prepare the vegetables. Rinse your vegetables

and put into pieces. Put in a microwaveable container with a cover. Sprinkle lightly with Molly McButter, which will give you vegetables a light butter flavor without the fat. Leave the cover slightly open again to release the steam. Microwave for 2 minutes and remove them from the microwave.

Check the potatoes for doneness. If they are squeezable and soft, they are ready. If not, put them back in for another minute or two until they are done. Keep them covered and warm until ready to serve.

Make the gravy according to package directions using the pan drippings to add a little extra flavor.

Slice the pork into 1/2 to 1 inch wide pieces and lay them on individual plates or a platter. Put a potato half or two on each plate or circle them around the outside of the pork on a platter. Give each plate a serving of vegetables or lay them on one side of the pork platter. Drizzle the gravy over the pork and potatoes and pour the rest into a gravy boat for those who might want a little more.