

Bacon Wrapped Maple Pork Loin

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		brine
8	cups	water
1/3	cup	kosher salt
2	tablespoons	maple syrup - grade b or amber
1/2	teaspoon	crushed black peppercorns
2	sprigs	fresh sage
1	large	garlic clove - smashed
1/2		california bay leaf (or 1 turkish)
4	pounds	boneless pork loin - trimmed
		roasting
3	cloves	garlic - finely chopped
2	tablespoons	fresh sage - finely chopped
3	tablespoons	maple syrup - grade b or amber
16		bacon slices
1	tablespoon	cider vinegar
1/2	teaspoon	cornstarch
1	teaspoon	water

Combine all brining ingredients except pork in a 3-4 qt saucepan and heat over high heat, stirring, until salt is dissolved. Pour brine into a deep 4-5 qt pot; cool to room temperature, uncovered, about 2 hours.

Add pork to brine, making sure it is completely covered by brine, and cover and chill 8 hours to 24 hours.

Put oven rack in middle position and preheat oven to 350.

Pat pork dry (discard brine) and remove any strings, then transfer to a roasting pan. Stir together garlic, sage and 1 tablespoon syrup in a small bowl and rub all over pork. Lay bacon slices crosswise over loin, overlapping slightly, and tuck ends of bacon underneath.

Roast pork until 140, about 1.25 hours. Stir together 1 tablespoon syrup and vinegar until combined. Brush mixture over bacon slices and continue to roast pork until 150, about 10 minutes more. Remove from oven and let stand in pan 15 minutes. Transfer roast to a cutting board with a lip, reserving juices in pan, and let roast stand, uncovered, while making sauce.

Skim fat from pan juices and discard, then transfer jus to a small saucepan and bring to a simmer. Stir together cornstarch and water and whisk into jus. Simmer, stirring, until slightly thickened, about 1 minute. Remove from heat and stir in remaining tablespoon syrup. Server pork with sauce.