

Garlic and Spice Rubbed Pork Loin Roast

Servings : 10

Amount	Measure	Ingredient - Preparation Method
6	large	garlic clove - coarsely chopped
2	tablespoons	rosemary - coarsely chopped
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
5 1/2	pounds	pork loin roast

Preheat oven to 400. In a mini processor, combine the chopped garlic with the rosemary, fennel seeds, ground fennel, crushed red pepper, black pepper and olive oil and process to a paste. Set roast on a large rimmed baking sheet and cut shallow score marks all over the fat. Spread 1 tbsp of the paste on the underside of the roast; Spread the rest on the scored fat and meaty parts. Season all over with salt.

Roast the pork, fat side up, for 1 hour. Reduce oven to 325 and continue to roast for 35 minutes or until inside of pork reaches 145. Transfer to carving board and let rest 15 minutes. Carve into chops and serve.