

Honey Mustard Pork Roast with Bacon

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		pork
1/4	cup	dijon mustard
2	tablespoons	whole grain mustard
2	tablespoons	honey
2	cloves	garlic - minced
2	tablespoons	chopped fresh rosemary
3 1/2	pounds	center cut, boneless pork loin roast
12	slices	bacon

Put rack in lower third of oven and preheat to 350.

In a small bowl, add the dijon mustard, whole grain mustard, honey, garlic, and rosemary and mix until smooth. Arrange pork in a 9x13 baking dish and spread mustard mixture evenly over pork. Lay bacon, overlapping, lengthwise on pork until fully covered. Secure bacon with kitchen twine. Roast for 1 hour. Cover pan loosely with foil and roast for another 10-20 minutes until 160. Remove from oven and put pork on cutting board. Cover pan with foil and allow pork to rest 20 minutes. Remove twine and slice pork into 1/2" pieces.