

# Roast Pork with Pears

Servings : 8

Amount	Measure	Ingredient - Preparation Method
3/4	cup	fresh parsley leaves - packed
1/4	cup	fresh sage - chopped
		fresh sage leaves
3	cloves	garlic
		salt and freshly ground pepper
5	tablespoons	olive oil
3 1/2	pounds	boneless pork roast - halved horizontally
3		ripe red anjou pears - halved lenghtwise
4		leeks, white portions - halved lenghtwise

Preheat oven to 400. In a food processor, process parsley, chopped sage, garlic, salt, pepper and 3 tbs oil into a fine paste. Spread on cut side of one pork half; place other half on top. Tie roast with kitched twine. Tuck sage leaves under twine. Season with salt and pepper.

In 5.5 qt dutch oven over med-high heat, warm 2 tbs olive oil. Add pears, cut side down; cook 5 minutes. Transfer to plate. Brown pork on all sides, 8 minutes. Transfer to plate. Place leeks, cut side down, in pot in single layer. Set pork on top of leeks. Place pears along sides of pot.

Roast until 140F, 45-55 minutes. Transfer pork to carving board, tent with foil and let rest 10 minutes. Transfer leeks and pears to platter. Slice pork and serve on platter. Serve with a creamy mustard sauce.