

Tuscan-Style Roast Loin of Pork

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1	tablespoon	dried thyme
1 1/2	teaspoons	dried sage
6	cloves	garlic - minced
2	teaspoons	salt
1	teaspoon	freshly ground black pepper
2	tablespoons	olive oil
1		4-6 lb pork loin roast

Preheat oven to 350.

Mix together thyme, sage, garlic, salt, pepper and enough olive oil to make a thick paste.

Score the top of the roast in 1 or 2 places. Rub the herb paste all over the meat and let stand for 15 minutes to 1 hour.

Oil a roasting pan just large enough to hold the pork. Place the pork in the pan, fat-side up, and roast for 45 minutes, or longer. Pork should be removed when the center is 145. Let rest, tented loosely with foil, for 10 minutes. Slice and serve.