

Roasted Pork Loin with Garlic and Rosemary



- 6-8 cloves fresh garlic, minced
- 1 package fresh rosemary, minced
- 1 tablespoon Food Club salt
- 1/2 tablespoon Food Club black pepper
- 4-5 lbs. boneless pork loin roast

Preheat oven to 400°F. Line a roasting pan with foil. Spray with non-stick spray. Pat pork roast dry with paper towels. Mix garlic, rosemary, salt, and pepper. Rub mixture evenly all over pork roast. Place pork, fat side down, in prepared roasting pan. Roast pork for 30 minutes. Turn roast fat side up. Roast pork for an additional 20-25 minutes. Use a meat thermometer to check the meat. Center of pork should register at 155°. DO NOT OVERCOOK. If pork is slightly above 150°, it will continue cooking and will get to 155°. Cover pork (not tightly) with foil. Pork needs to rest for 10 minutes before slicing. Pour any pan juices from roasting pan into a small saucepan. Set over low heat to keep warm. Slice pork into 1/3-1/2 inch slices. Arrange slices in serving dishes. Pour warm pan juices over slices and serve immediately.