



Roasted Pork Loin



Prep
20 m

Cook
1 h

Ready In
1 h 20 m

Recipe By: Kathleen Burton

"Succulent pork roast with fragrant garlic, rosemary and wine."

Ingredients

3 cloves garlic, minced
1 tablespoon dried rosemary
salt and pepper to taste

2 pounds boneless pork loin roast
1/4 cup olive oil
1/2 cup white wine

Directions

- 1 Preheat oven to 350 degrees F (175 degrees C).
- 2 Crush garlic with rosemary, salt and pepper, making a paste. Pierce meat with a sharp knife in several places and press the garlic paste into the openings. Rub the meat with the remaining garlic mixture and olive oil.
- 3 Place pork loin into oven, turning and basting with pan liquids. Cook until the pork is no longer pink in the center, about 1 hour. An instant-read thermometer inserted into the center should read 145 degrees F (63 degrees C). Remove roast to a platter. Heat the wine in the pan and stir to loosen browned bits of food on the bottom. Serve with pan juices.

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