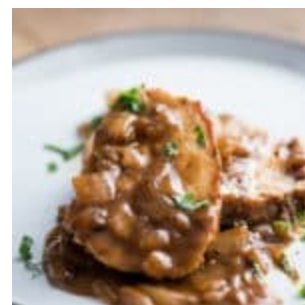


ROAST PORK LOIN WITH ONION GRAVY★★★★★

COURSE: MAIN COURSE CUISINE: AMERICAN PREP TIME: 5 MINUTES
COOK TIME: 1 HOUR 25 MINUTES TOTAL TIME: 1 HOUR 30 MINUTES
SERVINGS: 8 SERVING CALORIES: 287 KCAL



Pork loins can also vary in size and thickness. So cooking times will vary greatly, particularly if you bought the tenderloin, which cooks much faster. Cook the loin roast or pork tenderloin longer if it's large or thick. If you are unsure on how long to cook your particular roast, cook the pork loin until it reaches an internal temperature of 140°F in its thickest part. As it rests it will still continue to cook and should reach an ideal internal temperature of 145°F. The higher the temperature, the drier the loin will be, so don't go past 140°F while in the oven too much if possible.

INGREDIENTS

FOR THE PORK LOIN:

- 2 pounds pork loin roast
- 2 Tablespoons vegetable oil
- 4 cloves garlic , minced
- 1 teaspoon yellow mustard
- 2 Tablespoons Worcestershire sauce
- 6 Tablespoons unsalted butter
- 1 Tablespoon dried herb mix (basil, oregano and/or thyme)
- kosher salt or sea salt , to taste
- fresh cracked black pepper , to taste

FOR THE ONION GRAVY:

- 1 large onion , diced
- 1/4 cup flour
- 2 cups broth (beef, chicken or vegetable)
- salt to taste
- black pepper to taste

DIRECTIONS

1. Preheat oven to 350°F. Rinse and pat dry pork tenderloin, and then season with salt and pepper.
2. **MAKE THE PORK LOIN:** Heat a large oven-safe skillet on medium-high heat. Add oil and then sear the pork loin on all sides until a crust forms, about 1 minute per side. Remove pork loin from the pan and set it aside.
3. Turn off heat and remove pan from the heat. In same hot pan add butter, garlic, Worcestershire sauce, and mustard. Stir the sauce until the butter is completely melted.
4. Coat the pork tenderloin with dried herbs by patting it onto the loin. Place the pork loin back in the skillet and spoon some sauce over the pork loin.
5. Cover the pork tenderloin with foil and roast for 30 minutes. Remove foil, spoon some more sauce over the loin and cook for about another 30 minutes or until the loin interior temperature reaches about 140°F.
6. Remove cooked pork loin skillet from oven. Remove the pork loin from the skillet and cover the pork with foil to let it rest for about 15 minutes (make the gravy while the pork is resting).
7. **MAKE THE GRAVY:** Heat the same skillet with the pork drippings on medium-high heat. Skim off any crust chunks in the drippings. Add onions and cook until golden and caramelized, about 5 minutes.
8. Whisk in the flour, whisking to remove lumps. Gradually whisk in the broth until incorporated and well combined. Season with salt and pepper, to taste (*the saltiness and flavors will concentrate some when it reduces down*).
9. Reduce heat to medium, stirring often, simmer until thickened, about 5 minutes depending on your preferred thickness. Check for seasoning and salt again if needed.
10. Slice pork loin and serve hot with the onion gravy.

RECIPE NOTES

Recipe Note: If you don't have an oven-safe skillet, the pork loin can be seared on the stovetop on whatever skillet you do have, and then finished in an oven-safe baking dish. It just leaves you with another dish to wash.

This delicious Roast Pork Loin with Onion Gravy recipe brought to you by Best Recipe Box. <https://bestrecipebox.com/roast->

pork-recipe/