



Tuscan pork loin

10 servings

Preparation time : 25 minutes

Cooking time : 2 hour 20 minutes
(including 1 hour marinating time)

Ingredients

- * 3 pounds pork loin, trimmed
- * 1 teaspoon of salt
- * 3 cloves of garlic, crushed and peeled
- * 2 teaspoons extra-virgin olive oil
- * 2 tablespoons chopped fresh rosemary
- * 1 tablespoon freshly grated lemon zest
- * 3/4 cup of white wine
- * 2 tablespoons white-wine vinegar

Preparation

- 1 - Tie kitchen string around pork in three places so it does not flatten while roasting.
Place salt and garlic in a small bowl and mash with the back of a spoon to form a paste.
Stir in oil, rosemary and lemon zest; rub the mixture into the pork. Refrigerate, uncovered, for 1 hour.
- 2 - Preheat oven to 375 °F / 190 °C.
- 3 - Place the pork in a roasting pan. Roast, turning once or twice, cook for 40 to 50 minutes, until a thermometer inserted into the thickest part registers 145 °F / 63 °C.
Transfer to a cutting board; let rest for 10 minutes.
- 4 - Meanwhile, add wine and vinegar to the roasting pan and place over a medium high heat.
Bring to a simmer and cook, scraping up any browned bits, until the sauce is reduced by half, 2 to 4 minutes. Remove the string and slice the roast. Add any accumulated juices to the sauce and serve with the pork.