

# Pork Loin Roast

Ingredient	US	Non-US
Boneless center-cut pork loin	1 ¾ pounds	
garlic cloves	3	3
coarse salt	1 ¾ teaspoons	
minced fresh sage	1 ½ teaspoons	
minced fresh rosemary leaves	1 ¾ teaspoons	
freshly ground black pepper	½ teaspoon	
olive oil	2 ½ teaspoons	

## Instructions:

1. Preheat the oven to 450 degrees F.
2. Pat pork dry with paper towels and place in a shallow roasting pan lined with aluminum foil.
3. In a small bowl, stir together the garlic, salt, sage, rosemary, pepper and olive oil to make a paste. Rub garlic paste over the all surfaces of pork loin.
4. Place in oven and roast for 15 minutes
5. Lower oven temperature down to 300 degrees F. and roast for 15-20 minutes. Take internal temperature using an instant-read thermometer. When the internal temperature of the roast is 145 degrees F (63 degrees C)., remove from oven. Tent loosely with foil and let rest for 10 minutes before serving.