

## **ROAST PORK LOIN**

Center cut from Pork Loin. Figure 1 bone per person. Rub with Salt & Pepper all over  
Stock.

Start roasting in hot oven (450°) fat side down and add 1 or 2 quartered yellow Onions and 3-4 cloves of Garlic—smashed. After about 5-10 minutes flip over the Loin and roast until meat thermometer is 145°-155°.

Remove from oven, and remove Loin from pan and let rest on platter.

Place roasting pan on top of Stove burner—continue to sauté Onions & Garlic until caramelized. Add Stock and simmer until all pan liquid is dissolved. Check for seasoning (S & P).

Strain and skim fat off top, serve over the Pork.