

Santiago Canyon Winery

Culinary Concoctions

Roast Pork Loin

Ingredients:

32 oz. Pork loin
2 oz. extra virgin olive oil
6 tsp herbs du provence
3 cloves minced garlic
1 tbsp salt
1 tbsp fresh ground pepper

Directions:

Coat pork loin with pepper and olive oil. Mix herbs, garlic, and salt and rub into the loin on both sides. Drizzle with olive oil and place fat side up in a shallow glass baking dish. Cook 70-90 minutes @ 350 degrees. Until center of loin roast measures 180 degrees. Rest 10 minutes before slicing. Spoon juices onto pork before serving. Serves 6-8.

Serve with a bottle of Santiago Canyon Winery JT Private Reserve Chardonnay or Gewurztraminer.