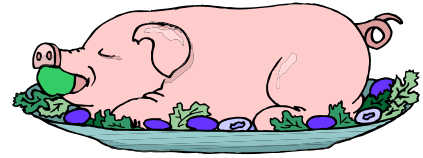


ROAST PORK LOIN

*Submitted by member Nancy Ball
2009 November Mini Tasting*



Ingredients

pork loin
extra virgin olive oil
6 tsp herbs du provence
3 cloves minced garlic
1 tbsp salt
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 according to package directions (generally 90 minutes @ 350 degrees). Rest 20 minutes before slicing. Spoon juices onto pork before serving.