

Roast Pork Loin Alla Fiorentina -from *Italian Slow and Savory Cookbook* by Joyce Goldstein

- 1 bone-in pork loin roast (4-5 pounds)
- 4-6 cloves garlic, 2 cloves cut into slivers and 2-4 cloves chopped
- 2 Tablespoons fresh rosemary needles, about ¼ left whole and the balance chopped
- 1 Tablespoon minced fresh sage
- Grated zest of 1 lemon
- ½ teaspoon ground cloves
- Salt and freshly ground black pepper
- 3 Tablespoons fresh lemon juice

Preheat the oven to 350° F.

Using a small knife, make small slits in the meat and insert the garlic slivers and whole rosemary needles into the slits. In a mortar using a pestle, pound together the chopped garlic, rosemary, sage, lemon zest, cloves, and a little salt and pepper, and lemon juice until a paste forms. Rub the paste all over the surface of the roast. (For a more robust flavor, do this step the night before, refrigerate overnight, and roast as normal the next day.) Put the roast in a roasting pan. (I simply used a rectangle Pyrex dish.)

Roast the pork until an instant-read meat thermometer inserted into the thickest part registers 145° F, about 1 hour. Remove from the oven and let rest for 15 minutes before carving.

Cut the roast into slices and serve at once.

Serve with roasted potatoes and braised greens (broccoli rabe, or sautéed Brussels sprouts, or any steamed dark green).

