

Roast Pork Loin with Rosemary and Garlic—adapted from Central Market's Culinary Resource

- 4 large garlic cloves, minced
- 4 teaspoons chopped fresh rosemary (or 2 teaspoons dried)
- 1 Tablespoon Dijon mustard
- 1 ½ teaspoons coarse salt
- ½ teaspoon freshly ground black pepper
- Olive oil
- 1 (2.5 lb) boneless pork loin roast
- ½ cup red wine

Preheat oven to 400°F. Mix first five ingredients in a small bowl. Rub mixture all over the pork. Heat a large, heavy-bottomed, oven-proof sauté pan over medium-high heat. (If you don't have one of these, just brown your roast, then transfer to a baking dish that you've already heated in the oven.) Add enough oil to just coat bottom of pan. Brown roast on all sides. Place pan in oven and bake until internal temperature reaches 150°F, about 30-40 minutes. Remove from oven, place roast on a cutting board, tent with foil to rest while you prepare the red wine reduction.

To prepare the red wine reduction, place the skillet on the stove, turn heat to med-high, pour the red wine in and let it bubble until it gets a bit thicker and syrupy. Drizzle over roast and serve.