

*From the recipes posted in the Garden of Grace  
on the Northern Kentucky Herb Society Web Site*

11/26/2009

**HERB-CRUSTED PORK ROAST**

Serves 12

1 pork loin roast (4 lbs)	½ cup grated Parmesan cheese
1 tsp ground mustard	¼ cup minced fresh basil or 4 tsp dried basil
1 tsp lemon pepper seasoning	2 tsp minced fresh thyme
1 tsp sea salt	2 tsp minced fresh rosemary
2 tbsp plus ¼ cup olive oil, divided	2 garlic cloves, minced
1 tbsp Dijon mustard	1 cup white wine or chicken broth
1½ cups soft bread crumbs	

In a small bowl, combine the ground mustard, lemon pepper, and salt. Rub over roast. In a large skillet, brown the roast in 2 tbsp oil.

Place roast fat side up on a rack in a shallow roasting pan. Brush the top with Dijon mustard. Combine the bread crumbs, Parmesan cheese, basil, thyme, rosemary, garlic, and remaining oil; press onto the roast. Bake, uncovered, at 350 degrees for 2 to 2¼ hours or until a meat thermometer reads 160 degrees. Place on a warm serving platter and let stand for 10 - 15 minutes before slicing.

Stir the wine or broth into the roasting pan and scrape the pan to loosen any browned bits. Pour into a saucepan. Bring to a boil over medium heat and cook until reduced by half. Pour over the sliced roast or serve on the side.

