



**Paul's Supermarket**  
*A Fresh Experience!*

## Garlic-and-Spice-Rubbed Pork Loin Roast

- Recipe by Ryan Hardy

Ryan Hardy first tasted a version of this succulent pork from a street vendor in Siena, Italy. "It changed the way I thought about food," he says. "It was fatty and sweet, spicy and succulent, smoky and salty—all at the same time." Hardy uses the rub on other kinds of pork cuts, including the shoulder and leg, but the bone-in pork roast is the most dramatic; he often wraps a piece of pork belly around the side to make the meat extra juicy.

- **ACTIVE: 20 MIN**
- **TOTAL TIME: 2 HRS 15 MIN**
- **SERVINGS: 10**

### Ingredients

1. 6 large garlic cloves, coarsely chopped
2. 2 tablespoons coarsely chopped rosemary
3. 1 tablespoon whole fennel seeds
4. 1 teaspoon ground fennel
5. 2 teaspoons crushed red pepper
6. 2 teaspoons freshly ground black pepper
7. 1/4 cup extra-virgin olive oil
8. One 10-rib pork loin roast (5 1/2 pounds)—chine bone removed, fat trimmed to 1/4 inch, rib bones frenched (see Note)
9. Salt

### Directions

1. Preheat the oven to 400°. In a mini processor, combine the garlic, rosemary, fennel seeds, ground fennel, crushed red pepper, black pepper and olive oil and process to a paste. Set the pork roast on a large rimmed baking sheet and cut shallow score marks all over the fat. Spread 1 tablespoon of the garlic paste on the underside of the roast; spread the remaining paste all over the scored fat and meaty parts of the roast. Season all over with salt.
2. Roast the pork, fat side up, for 1 hour. Reduce the oven temperature to 325° and roast the pork for about 35 minutes longer, or until an instant-read thermometer inserted into the thickest part of the meat registers 150°. Transfer the roast to a carving board and let rest for 15 minutes. Carve the roast into chops and serve at once.

**Make Ahead**

The uncooked herb-rubbed pork roast can be covered and refrigerated overnight. Bring to room temperature before roasting.

**Notes**

Have your butcher french (remove the meat from) the rib bones for you.

**Pair with:**

A-Z Pinot Noir 2008 Wine Spectator Top 100 of 2010 \$17.99 Rated 90 Points