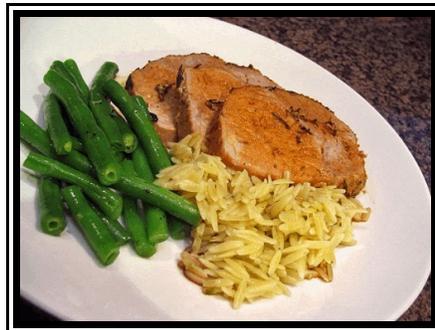


HERB-ROASTED PORK LOIN with MUSTARD BREADCRUMBS

(adapted from Suzanne Goin)

1/2 cup Dijon mustard
1 Tbs thyme leaves + 6 full sprigs
2 Tbs fresh parsley leaves, chopped
3 Tbs olive oil, divided
6 cloves garlic, smashed
pork loin (center cut, about 3 pounds)
3 sprigs rosemary
3 sprigs sage
6 Tbs butter, sliced
salt and pepper



for mustard breadcrumbs

2 Tbs butter
1 Tbs Dijon mustard
1 tsp thyme leaves
1 tsp chopped parsley

Whisk the mustard, thyme leaves, parsley, and 1 tablespoon of olive oil in a shallow baking dish. Stir the garlic, and brush the mixture all over the pork loin. Cover and refrigerate overnight (or at least 4 hours). Remove the pork from the fridge one hour before cooking, after 30 minutes season it well with salt and pepper. Reserve the marinade.

Heat the oven to 325 F. Heat 2 tablespoons of olive oil in a large skillet until it is almost smoking. Place the pork loin in the pan, sear it on all sides, until well browned (do not move the pork around too soon, you need to allow the browning to take place). The whole process should take 15 to 20 minutes. Transfer the pork to a roasting rack, and brush the reserved marinade all around it. Reserve the pan to make a sauce.

Arrange the rosemary, sage, and thyme sprigs on the roast and top with 3 tablespoons of butter. Roast the meat until a thermometer reads 120F – about 1 hour and 15 minutes. Let the pork rest at least 10 minutes before slicing.

The pan sauce....

While the pork is roasting make a sauce: heat the pan you used to sear the meat on medium, add 1/2 cup water (or chicken stock if you prefer) and stir until it boils, scraping the bottom of the pan. Reduce by boiling for a few minutes, swirl 3 tablespoons of butter and reserve until time to serve.

The mustard breadcrumbs...

Heat the oven to 375F. Place the breadcrumbs in a bowl. Melt the butter in a small saucepan, whisk in the mustard, thyme, and parsley. Remove from the heat, let it cool slightly, and add to the breadcrumbs, tossing to coat. Transfer to a baking dish and bake for 10 to 12 minutes, until golden brown.

To serve, slice the meat, spoon the sauce over, and shower it with mustard breadcrumbs.