

Encrusted Pork Loin



DIRECTIONS

- Generously season the pork loin on all sides with the garlic, salt, pepper and rosemary.
- Place on a dish, cover and place in refrigerator for at least an hour so that seasonings are absorbed.
- When you're ready to cook the roast, cut the loaf of bread in half horizontally (as if you'd be making a big sandwich).
- Hollow out the bread by removing most of the soft inside part but leaving about an 1/2 " crust.
- If loaf is longer than the roast, trim off both ends to make it in equal length to the meat.
- Drizzle the inside of both bread halves with olive oil and seasoning to taste.
- Place the seasoned meat inside the bottom half of bread.
- Cover with top half of bread.
- Gently wrap the meat-stuffed loaf with bacon slices, placing them next to each other to cover entire surface.
- Tie with kitchen twine to keep roast from opening up during cooking.
- Place wrapped and tied roast on a cookie sheet lined with parchment paper.
- Cook in preheated 375F oven for one hour.
- Add white wine to the pan juices halfway through cooking time.
- Allow roast to rest for a few minutes before slicing/serving.!

INGREDIENTS

- 1 pork loin, 2.5 lbs
- 1 loaf of crusty Italian bread
- 12 Oz bacon
- Garlic powder, salt, pepper to taste
- Chopped rosemary
- EVOO (extra virgin olive oil) as needed
- 4 Oz white wine

NONNA'S TIPS



- Make sure to buy a crusty Italian loaf of bread for this recipe. A loaf with soft crust will get mushy.
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- I like to use rosemary for this roast but fennel seeds would work too.
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- If you prefer a roast less done, cook for a shorter amount of time but make sure that internal temperature is at least 150F.
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- Always allow meat to rest 3 to 5 minutes before serving.