

Dijon and Herb Crusted Alberta Pork Roast

This succulent and moist Alberta Pork Roast can be served any day of the week or can be dressed up a tad for a more elegant menu!

INGREDIENTS:

2 tablespoons sugar
2 teaspoons dried marjoram
2 teaspoons rubbed sage
1 teaspoon salt
1/2 teaspoon celery seed
1/2 teaspoon ground mustard
1/8 teaspoon pepper
1/2 cup of Dijon mustard
1 (5 pound) boneless Alberta pork loin roast

DIRECTIONS:

1. Combine the first eight ingredients; rub over roast. Cover and refrigerate for 4 hours or overnight.
2. Place roast on a rack in a shallow roasting pan. Bake, uncovered, at 375 degrees for 30 minutes then cover with aluminum foils and continue baking for 1-1 1/4 hours or until a meat thermometer reads 160-170 degrees. Let stand for 15 minutes before slicing.

Chef Aurelio Gualtieri

Fuel for Gold