

Orange-Thyme Honey-Mustard Pork Loin



Prep Time: 1 hour | **Cook Time:** --- | **Servings:** 4-6 servings | **Difficulty:** Easy

Ingredients:

- 2-3 lb pork loin roast (you can use a tenderloin, but adjust the cooking time down)
- Kosher or other coarse salt
- Freshly ground black pepper
- For the crust:
- 1 tbsp fresh thyme leaves
- Zest of one orange
- Flesh of one orange (small navel, or deseeded regular)
- 2/3 cup spicy brown mustard (like Guldon's)
- 2 ½ tbsp honey
- 3 large cloves of garlic, peeled
- ½ tsp kosher salt
- ¼ tsp freshly ground black pepper

Directions:

Season the roast with salt and pepper. Refrigerate for 1 hour, or up to 8 hours.

Preheat your oven to 450° F. It's important that it's really this hot, so be sure to preheat for at least 10-15 minutes, and check the temp with your oven thermometer.

Place the roast fat side up (if there is any side) in a small roasting pan or cast iron skillet. Let sit at room temperature for 15 minutes.

Put all the ingredients for the crust into a food processor [Note about the orange: peel it by cutting the top and bottom off, then slicing off the skin so that no white remains on the outside. Quarter the orange and add to the processor.] Process for 30 seconds and transfer to a measuring cup.

Put the roast in the oven on a middle rack. Roast at 450° for 15 minutes, then reduce the temperature to 350° F and roast for another 15 minutes. Remove the roast and generously brush the top and sides with the crust mixture. Return to the oven for 15 minutes. Remove the roast and increase temperature to 450° again. Apply another layer of crust mixture. Continue to roast at 450° for 10 minutes. Check the temperature. You want to remove the roast when it reaches 155-160° F, so keep an eye on it. When the roast reaches 155-160° F, transfer it to a cutting board, tent with foil (avoid

letting the foil touch the crust) and allow to rest for 10-15 minutes. **DO NOT SKIP THIS STEP!**

Slice and serve the juiciest, tastiest pork roast you've ever had! I love this with my Pumpkin Mushroom Risotto and roasted Brussels Sprouts. Start the Risotto when the roast goes in the oven and cover to keep warm when it's done. If it thickens, you can thin it with a couple tablespoons of hot water. Put the Brussels Sprouts in the oven when you raise the temperature to 450°. Continue roasting them while the pork rests. This way, your Risotto, Brussels Sprouts and Pork Loin are all ready to go at the same time!