

# Roasted Pork Loin with Crispy Crust

LARGE PORK LOIN

1 ONION

1 BELL PEPPER

13"X9"x2" PAN (MINIMUM OF 2" DEEP)

HEAVY DUTY ALUMINUM FOIL

CHRIS'S RIB RUB (PAGE 140)

OR SPRINKLE ROAST WELL WITH: SALT,  
WHITE PEPPER, CAYENNE PEPPER,  
DOLLAR GENERAL SOUL FOOD  
SEASONING (CLOVER VALLEY), BADIA  
ROASTED GARLIC POWDER & WEBER  
STEAK 'N CHOP

2 CUPS CHICKEN BROTH

Place roast fat side down on large sheets of heavy-duty aluminum foil. Season roast coating well on all sides and surfaces. Position roast fat side up in center of foil. Bring the foil up and around sides of roast, leaving top of roast exposed. See video tutorial for a better explanation.

Pour broth in pan being careful not to knock seasonings off fat. Place bell pepper and onion around sides of roast. Place foil in a 13x9x2" baking pan. Roast at 350 degrees for 25-30 minutes per pound making sure meat is a minimum of 155 degrees in center before removing from oven. Rest roast 15 minutes before carving across the grain.

*Option: Create a pan sauce with drippings if desired- Melt 3 tbsp. salted butter in a skillet. Add 3 tbsp. flour and mix well. Brown flour a little then add 1 cup of broth juices from pan. Bring to a boil and serve over pork. If gravy is too thick just add a little water and whisk.*