



# Roasted Pork Loin

## Ingredients:

large pork loin

1 onion

1 bell pepper

13"x9"x2" pan (minimum of 2" deep)

heavy duty aluminum foil

Chris's rib rub Recipe #598

(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

## Instructions:

Place the roast fat side down on 2 or 3 pieces of heavy-duty aluminum foil. Foil will be folded up around the roast creating a perimeter wall, so pull off several pieces that are much longer than the roast. Season well on all sides, then position fat side up in the center of the foil. Place wrapped roast in a 13x9x2" baking pan. Pour broth into the pan without disturbing the seasonings. Surround the roast with bell pepper and onion. Roast at 350°F for 25-30 minutes per pound, ensuring the internal temperature reaches at least 155°F before removing. Let rest 15 minutes before slicing against the grain.

### **Make a Pan Sauce:**

Create a pan sauce with drippings if desired—melt 3 tbsp salted butter in a skillet. Add 3 tbsp flour and mix well. Brown the flour slightly, then add 1 cup of broth or juices from the pan. Bring it to a boil and serve over pork. If the gravy is too thick, just add a little water and whisk.