

## Herb Roasted Pork Loin with Texas Port Wine Glaze

Boneless center-cut pork loin roast approximately 5-6 lbs each

Extra virgin olive oil

4 Tbsp minced fresh rosemary

4Tbsp minced fresh sage

6 garlic cloves, minced

2 Tsp salt

2 Tsp freshly ground black pepper

### Texas Port Wine Glaze

2 Tbsp extra-virgin olive oil

5 shallots, minced

2 Tbsp minced fresh sage

1 Tbsp minced fresh rosemary

1 cup dried cranberries

4 cups Messina Hof Papa Paulo port wine

2/3 cup beef stock

2/3 cup red wine vinegar

1 cup red currant jelly

3 Tbsp cornstarch stirred into 4 Tbsp cold beef stock

Preheat oven to 350 degrees. Place roast in open roasting pan; set aside. In a small bowl combine the rosemary, sage, garlic, salt, and pepper. Brush the roast with olive oil. Pat the herb mixture onto the roast. Roast the pork in the preheated oven for 1 hour to 1 hour and 20 minutes, or until the instant-read thermometer inserted in meat registers 145-150 degrees.

While the roast is cooking, make the Texas Port Wine Glaze. Heat the olive oil in a heavy 10-inch skillet over medium heat. When oil is hot, add shallots, sage, rosemary, and cranberries. Saute until shallots are wilted and transparent, about 8 minutes. Add the port wine, beef stock, vinegar, and red currant jelly. Cook over medium-low heat, stirring often, until mixture is slightly thickened, about 20 minutes. Bring to a boil and quickly stir in the cornstarch mixture. Cook until thickened.

To serve, remove pork from the oven and set aside to rest for 15 minutes. Slice the meat into ½ inch-thick slices. Place 2 or 3 slices on each serving plate and spoon a portion of the Texas Port Wine Glaze over each serving. Serve hot.