

Herb Roasted Pork Loin w. Texas Port Wine Glaze

(Chef Pevoto)



Ingredients:

Boneless center-cut Pork Loin Roast, approx. 5-6 lbs
EVO oil
4 tbsp fresh Rosemary, minced
4 tbsp fresh Sage, minced
6 Garlic cloves, minced
2 tsp Salt
2 tsp freshly ground black Pepper

Directions:

Preheat oven to 350°.
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°.

Texas Port Wine Glaze

Ingredients:

2 tbsp EVO oil
5 Shallots, minced
2 tbsp fresh Sage, minced
1 tbsp fresh Rosemary, minced
1 cup dried Cranberries
4 cups Messina Hof Papa Paulo Port wine (can substitute any port wine)
 $\frac{2}{3}$ cup Beef stock
 $\frac{2}{3}$ cup Red Wine Vinegar
1 cup red currant Jelly
3 tbsp cornstarch, stirred into 4 tbsp cold beef stock

Directions:

Heat the olive oil in a heavy 10" skillet over medium heat.
When oil is hot, add shallots, sage, rosemary, and cranberries.
Sauté 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 and cook until thickened.

To serve, remove pork from the oven and set aside to rest for 15 minutes.

Slice the meat into ½"-thick slices.

Place 2 or 3 slices on each serving plate, spoon a portion of the Texas port wine glaze over each serving and serve hot.