

HERB ROASTED PORK LOIN

2/3 cup peanut oil
4 pound boneless pork loin
4 sprigs fresh thyme
4 sprigs fresh rosemary
4 sprigs fresh sage
4 sprigs fresh Italian parsley
4 bay leaves
2 tablespoons unsalted butter, melted
1 teaspoon salt
1 teaspoon freshly ground black pepper

Preheat oven to 400 degrees F.

Heat the peanut oil in a heavy sauté pan over high heat until it is just starting to smoke. Pat the pork loin dry and place it fat side down in the hot oil. Sear the loin, turning, until it is nicely browned on all sides.

Remove the pork loin from the pan. Place the herbs on a rack in a roasting pan and place the pork loin on top of them. Drizzle the melted butter over the loin, then season it with the salt and pepper. Roast the loin in the preheated oven for 30 to 40 minutes or until it has reached an internal temperature of 140 degrees. Let the pork rest for at least 10 minutes before slicing.