

Holiday Rack of Pork



Ingredients

- 3 lb (1.5 kg) Canadian Pork loin rib roast, 8-rib rack
- 2 cloves garlic, minced
- 1/2 tsp (2 ml) salt
- 1 Tbsp (15 ml) canola oil
- 2 Tbsp (25 ml) Dijon mustard
- 1 Tbsp (15 ml) liquid honey
- 1/2 tsp (2 ml) pepper
- 1 tsp (5 ml) dried rosemary, crumbled
- 1 cup (250 ml) chicken broth

Directions

Trim any excess fat from roast. Make small slits over the outside surface. Mix garlic with salt and rub over the roast, pressing into the slits. Roast at 350°F (180°C) for about 1 hour. Meanwhile combine oil, mustard, honey, pepper and rosemary. After one hour of roasting, spread mustard mixture over the roast and return to oven. Baste every 10 minutes until meat thermometer registers 155°F (68°C). Remove from oven, tent loosely with foil and allow to stand 10 minutes before slicing. Skim any fat from pan juices. Gradually add chicken broth to pan and scrape up browned bits. Pour into a small saucepan and simmer until slightly reduced. Drizzle over pork slices to serve.

Yield: Serves 8

Cooking Time: 1.75 hours

Prep Time: 15 minutes