

Herb-Crusted Pork Roast

- 3 lbs. boneless pork loin roast
- 1/2 cup Dijon mustard
- 1 Tbsp. cracked black pepper
- 1 Tbsp. thyme leaves
- 1 Tbsp. rosemary (chopped)
- 1 Tbsp. parsley (chopped)
- 2 tsp. kosher salt

Preheat oven to 350°. In a bowl, combine all the herbs, salt and pepper. Remove silver skin from roast. Lightly brush pork roast with mustard on all sides. Press herbs on roast, and place in a roasting pan. Roast pork about 1 hour 15 minutes, or until meat thermometer reaches 150° in the thickest part of the roast. Wait 15 minutes before slicing meat.





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School is back in session. Please drive safely! With the weather turning cooler, now is the time to safety check the furnace and clean the chimney. Also, try this hearty slow cooked dish for a little change.



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