

Seasoned Pork Loin Roast

Tiefenthaler Quality Meats
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Ingredients

3 pounds Tiefenthaler's Seasoned Pork Loin Roast, thawed

Method

Pre heat oven to 450 degrees.

Place roast on a rack in a roasting pan, fat side up, and put the roast in the oven. Roast at 450 degrees for 10 minutes, then re-set the oven temperature to 250 degrees.

Continue cooking for about 50-80 minutes or until the meat registers 150 degrees on a meat thermometer.

Remove the roast from the oven and set on a cutting board. Cover the meat with tin foil and let it rest for about 15 minutes before slicing.

Notes

This best way for this roast to come out perfect is to be waiting for the roast to be done. By that I mean, you should have your sides ready before the roast. For example have rice cooked and waiting on the keep warm cycle of your rice cooker.

Source: Tiefenthaler Quality Meats (6 servings)
