

Boneless Pork Loin with Herbed Pepper Rub

Ingredients:

- 1 (3 pound) boneless pork loin roast
- Herbed Pepper Rub:
 - 2 tablespoons cracked black pepper
 - 2 tablespoons grated Parmesan cheese
 - 2 teaspoons dried basil
 - 2 teaspoons dried rosemary
 - 2 teaspoons dried thyme
 - 1/4 teaspoon garlic powder
 - 1/4 teaspoon salt

Directions

1. Pat pork dry with paper towel. In small bowl, combine all rub ingredients well and apply to all surfaces of the pork roast. Place roast in a shallow pan and roast in a 350 degrees F. oven for 1 to 1-1/4 hours (18 to 20 minutes per pound), until internal temperature on a thermometer reads 150 degrees F. Remove roast from oven; let rest until temperature reaches 160 degrees F, about 10 minutes before slicing to serve.

Enjoy!

