



When I worked at the butchers many moons ago Pork Loin was the most costly cut. So when the local supermarket have a whole loin at £219, well it would be rude not to really....

Ingredients:-

Complete Pork Loin

Garlic Butter ( Sue make her own Garlic Margarine with Parsley)

Fresh Rosemary ( It's seasonal and there a while hedge of it down the road)

Chilli flakes

Salt & Pepper

Method:-

(1) Lay a good sized sheet of kitchen foil in a roasting try.

(2) Rub the outside of the loin with Garlic Butter, Rosemary, Chilli flakes and season with Salt & Pepper.

(3) Fold the foil over and seal the meat in a pouch.

(4) Roast at 160c for about 30 minutes until cooked. Don't over cook as the meat will dry out.

We served ours with seasonal vegetables, Yorkshire Pudding and lots of gravy.