

**Cleveland County Kitchen**  
**December 2020**  
**Food of the Month – Pork**  
**Bone-in Pork Loin with Dijon Sauce**  
**Chef – Tommy Greene**



Serves: 4-6

**Ingredients for the Pork Loin:**

- 2 to 3 cloves garlic, peeled
- 2 to 3 tablespoons fresh rosemary needles
- 3 tablespoons good quality olive oil
- Salt and pepper, to taste
- 1 (4 pound) bone-in pork loin, frenched

**Ingredients for the sauce:**

- 1-1/2 cups red wine
- 4 tablespoons Dijon mustard
- 4 tablespoons low sodium soy sauce
- Pan drippings from roast
- ¼ cup heavy cream

**Directions for the pork loin:**

1. Process garlic and rosemary needles in a mini food processor (but you can do this by hand!) until minced. Add olive oil, salt, and pepper and continue pulsing until well combined. Rub the marinade on both sides of the pork loin and refrigerate overnight, or for at least two hours.
2. Remove pork loin from refrigerator about an hour before cooking. Add a little more olive oil and salt to pork if desired.
3. Preheat oven to 375°. Place pork loin fat side up in baking pan. Cook until an instant-read thermometer reaches 135° (approximately one hour and fifteen minutes). Remove from oven and tent with foil. Allow to rest while making pan sauce. (The internal temperature will continue to rise to about 145°.)

**Directions for the sauce:**

1. Whisk together wine, mustard, soy sauce, and pan drippings. In a large sauté pan bring the wine mixture to a boil over medium-high heat. Allow mixture to reduce (it should be bubbling away) until it coats the back of a wooden spoon, approximately 15-20 minutes. Turn off heat and stir in heavy cream until well combined.
2. Slice the roast crosswise between the bones. Serve with Dijon-red wine sauce and a side of roasted root vegetables.

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