



EARTHWORKS

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Rosemary Grilled Pork Loin

Like Emeril says: “Pork fat rules”. This recipe is pork roasted the Italian way, adapted from preparations popular throughout Tuscany and Umbria in Italy. Imagine being in a medieval hill town in Tuscany; it’s market day and as you’re browsing through the stalls, you smell the pungent aroma of garlic, rosemary, and roasting pork – maybe it’s time for a roast pork sandwich of crusty Italian bread.

Ingredients:

- (1) Boneless pork loin roast (about 4 pounds)
- (¼) Cup fresh rosemary leaves stripped from stems
- (1) Tablespoon Kosher salt
- (1) Tablespoon fresh ground black pepper
- (2) Tablespoons extra-virgin olive oil
- (6) Cloves garlic, peeled

1. Combine the garlic, rosemary, salt, and pepper in a mortar and pound everything into a smooth paste, then stir in the olive oil. If you don’t have a mortar & pestle, you can use a food processor or a blender.

2. Using a sharp knife, butterfly the roast by cutting it lengthwise not quite all the way through, leaving a 1 inch “hinge” so that you can open it like a book:

Then cut a lengthwise pocket down the center of each side, starting and ending ½ inch from each end, and cutting almost all the way to the other side.

3. Spread half the herb paste over the surface and into the pockets of the opened-up roast. Then fold the two sides together like closing a book, and tie the roast together with butchers’ string at 1 inch intervals. Spread the rest of the herb paste over the entire surface of the roast.

4. Set up your grill for indirect grilling by putting your hot coals to the sides of your grill in a circle, and putting a drip pan in the center:

When ready to cook, place the roast on the hot grate over the drip pan, cover the grill, and cook until the interval temperature is 160° - about 1 to 1½ hours depending on how hot your fire is. You’ll need to add charcoal every 30 minutes or so. If you like a little smokier flavor, add some soaked hardwood chips or chunks along with the charcoal.

5. When the roast is done, transfer it to a cutting board, loosely cover with foil and let stand for 10 minutes, then remove string and cut roast into crosswise slices and serve.