

## HERB ROASTED PORK LOIN

For pork:

10 boneless pork loins, trimmed

3 C Olive Oil

3 C Dijon mustard

½ C Rosemary

1 C Thyme

1 C Sage

3 C onion powder

2 ½ c garlic powder

For sauce:

¾ C Dijon mustard

35 C chicken broth

Juice of 2 lemons

2 C butter

2 C flour

Preheat oven to 350

Pat pork dry, season with salt and pepper and brown on all sides –let cool to touch.

Mix Oliveoil and mustard – rub on pork.

Mix together dry ingredients – roll pork loin in the herb mixture

Place in greased baking pan

Roast until thermometer registers 145-150. Will continue to cook as it rests. Slice.

Deglaze pans with some chicken broth, scraping up brown bits. Add rest of broth and lemon juice. Let this reduce.

Melt butter in a saucepan over medium heat – whisk in flour, whisking until pale golden.

Combine with chicken broth mixture and cook until slightly thickened.

Serve pork with sauce.