

Arista

(Pork Roast)

2-1/2 pounds boneless pork loin
4-5 tablespoons fresh or dried Tuscan herb mixture (recipe follows)
1/4 cup olive oil
1 cup white wine
salt and pepper

Preheat oven to 400°F. With a sharp knife, cut pork almost in half lengthwise. Fill the cut with the herb mixture. Close and tie with kitchen string. Rub the outside of the roast with olive oil and any remaining herbs.

In oven: Place roast on rack in roasting pan. Place roast in preheated oven, cook for 10 minutes. Baste with the wine and olive oil; reduce the heat to 375°F and cook for about 45 minutes, basting frequently. Internal temperature should be 145-150°F (it will rise to 150-155°F). Let the roast rest 15 minutes before carving.

In grill:

Preheat grill to 450°F. Place roast in preheated grill over direct heat; cook for 10 minutes, turning every 2 minutes to brown the outside. Drizzle with a little more olive oil if necessary; reduce the heat to 375°F and cook for about 45 minutes over indirect heat, basting frequently. Internal temperature should be 145-150°F (it will rise to 150-155°F). Let the roast rest 15 minutes before carving.

Tuscan Herb Mixture:

1 large branch rosemary
1 large branch sage
3 whole cloves garlic, peeled
1 teaspoon salt
1 teaspoon fennel seeds (optional)

Remove rosemary and sage from branch, place on cutting board. Top with garlic and salt. Chop finely. (This can also be done in the food processor.)