

Pork Loin

Served 5/11/2015

Pork (3 very large Pork Loin)

Marinate in Olive Oil, Rosemary and Garlic 2 days

Roast in pans 350 Degrees

Do not rinse pork or foil pan

Put in about 3:00 PM (Internal temp. 165 degrees)

Foil pan after cooking and keep warm

(Internal temp will rise several degrees)

Slice about 6:00 PM About 1/2 inch slices

Gravy

Make gravy from drippings and marinade

Flour, salt, pepper,

Potatoes (Mediterranean Style)

Cut up red new potatoes

EVOO, Garlic, Basil, Salt, Pepper

Roast about 400 Degrees for about 3 hours

Salad

Desert

Ice Cream