

Herb Crusted Pork Roast

Ingredients

Boneless Pork Butt Roast 3# - 4#

4 cloves of garlic

2 T Kosher salt

2 T olive oil

1 T Dijon mustard

a nice handful of one or two types of fresh herbs – I have used sage here, but a mix of thyme, sage, rosemary, marjoram or savory, all work well. Just don't muddle it with more than two herbs.

Directions

Just over an hour before your roast will be going in the oven, take it out of the fridge, blot it dry, and set it, fat side up, on a rack in a roasting pan that is large enough to have a couple of inches clear all around the roast.

Peel and coarsely chop the garlic.

Put in the bowl of a small processor.

Pulse until finely chopped.

Add in the salt, pulse a couple of times.

Add in the Dijon and oil.

Pulse 4 or 5 times until well mixed.

Coarsely chop the herbs.

Add to the garlic mixture.

Process until the herbs are finely chopped and mixed throughout.

Using a spatula, scrape all of the mixture onto the topside of the roast.

Use your hands to smear it all over the sides, ends, and top.

Let the roast sit for an hour at room temperature before roasting.

Preheat the oven to 325°

Put the roast in the center of the oven.

Roast for 2½ hours. Internal temperature should be at least 63°C

Let the roast rest for at least 20 minutes before carving.

Always work backwards with your timing. If you're serving at 7:00PM, be sure to have your roast out of the fridge about 4 hours ahead of that. It may seem really early, but that's the time it takes to do it right. If you don't give your roast time to sit before roasting, it will be much colder and consequently will take longer to roast, so you really don't make up time by just throwing it in the oven, as you'll eat later!