

## **LEMON-GLAZED ROAST PORK WITH SAGE**

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### **INGREDIENTS:**

1 2-lb pork loin, boned/bones removed  
8 Sage leaves \_ 2 large springs  
2 TBS pure olive oil, + more for rubbing  
Fine sea salt or kosher salt  
4 lemons (zest removed in long wide strips) + 1 C fresh juice  
3 TBS sugar  
Freshly ground pepper  
4 C chicken stock (or canned low-sodium broth)  
Duet of cauliflower (see recipe elsewhere)

### **DIRECTIONS:**

1. Using a paring knife, make 8 incisions all over roast - insert sage leaves into incisions. Rub roast with olive oil & lightly sprinkle with salt - let marinate at room temperature for up to 2 hours.

2. In small saucepan, simmer lemon zest, juice & sugar over low heat, stirring, till reduced to 1/4 C (about 20 minutes) - strain syrup.

3. Heat 1 TBS olive oil in medium saucepan - add pork bones - season with salt & pepper - brown 10 minutes over low heat - discard fat. Add 2 C stock & simmer till reduced by half (about 30 minutes). Add remaining 2 C stock & simmer till reduced to 1 C (about 30 minutes). Add sage sprigs & simmer till reduced to 1/2 C (about 20 minutes more) - strain.

Preheat oven to 300° F - heat remaining 1 TBS oil in ovenproof skillet - add pork (fat side down) & brown 10 minutes over moderate heat - discard fat. Turn pork fat side up & roast 30 minutes - baste twice with lemon syrup. Roast about 15 more minutes, basting with pan juices, till thermometer reads 145° F. Let roast rest 10 minutes.

Reheat sauce & season with salt & pepper - carve roast & serve with pan sauce + duet of cauliflower.

*Recipe can be made through step 3 & refrigerated for 1 day*

Serves: 4