

ROAST PORK WITH THYME (RÔTI de PORC au THYM) (for 6-8)

Source: Saveur Sept/Oct 2001 (Chateau Thivin in Beaujolais - Evelyne Geoffray)

You can also use other cuts of pork (loin end, shoulder or blade end)

Prep/Cooking time: a little more than 1 hour

Ingredients:

One 4 1/2 lb pork rib roast, boned	salt & freshly ground black pepper
1 T butter	1 T peanut oil
2/3 C Dijon mustard	1 T herbes de Provence
2 branches fresh thyme	1 C water

Directions:

Set oven rack in middle of oven & preheat to 425 °F. Generously season pork all over with salt & pepper and set aside.

Melt butter & oil together in large, heavy-bottomed pot with a tight-fitting lid over medium-high heat. Add meat & cook till well browned on all sides (3-4 minutes per side).

Turn meat fat side up, spread mustard in an even layer on top, then sprinkle with herbes de Provence, crushing the herbs between your fingers as you season meat. Lay thyme branches atop meat, then add 1 C water to pot & cover with lid.

Put pot into oven & roast meat, basting with rendered juices every 15 minutes or so, till meat is tender & internal temperature reaches 135°F (about 45 minutes). Remove pot from oven, set lid ajar to partially uncover pot - allow meat to rest 15-10 minutes, then transfer to carving board & slice thinly. Serve with pan juices over top.