

Pork Roast with Rhubarb and Sage

Recipe adapted from All About Roasting by Molly Stevens

Serves 4-5

A few notes: Nash sells a boneless ham that works well for this recipe if you want to stay local. If you have time, start a day ahead and prepare the herb rub, allowing more time for the flavors to imprint on the meat.

2-3 cloves minced garlic

1 tablespoon plus 1 tsp. chopped fresh sage

½ tsp. finely grated orange zest

1 tsp salt (or less if you don't like a lot of salt.)

1½ tsp. fresh ground black pepper

3 Tablespoons extra-virgin olive oil

2½ pounds boneless pork loin

4 cups rhubarb, chopped into ½ inch pieces

2-6 Tablespoons brown sugar, light or dark

Combine the garlic, sage, orange zest, salt, and ground black pepper. Grind or smash this together in to a paste. Add 2 Tbs. of olive oil and rub this paste over the entire surface of the meat. Cover and refrigerate for as much as a day until ready to cook. Place the meat in a heavy roasting pan (I use a cast iron Dutch oven.) Toss rhubarb with 2 Tbs. brown sugar and place in the roasting pan with the meat. Cover the pan and roast at 325 for 30 minutes, or until internal temperature reaches at least 145 F.

Remove meat from the roasting pan and allow to rest before slicing. Place roasting pan on the stovetop and continue to cook the rhubarb, adding more sugar and sage to taste, cooking until the mixture thickens.

Serve pork sliced with a generous spoonful of rhubarb sauce.



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