

Provincial Herb and Honey Crusted Pork Loin

Full of flavor, this is great for a crowd or buffet table.

Preheat oven to 400°F

13-by 9-inch, baking dish with rack

Serves 6

1 (4-6 lb)	pork loin
3 tbsp	local honey (I like to use lavender)
3/4 cup	breadcrumbs (Italian or regular, not panko)
2 tsp	herbs de Provence

1. Dry pork loin with paper toweling., rub the pork loin completely with honey. Set in the baking pan.
2. In a small bowl, combine breadcrumbs and herbs. Press on top of the loin. Place in the oven and bake until internal temperature reaches 145°F, on an instant read thermometer. Keep covered outside of the oven for 5 minutes prior to slicing.

Tip: Using an instant read thermometer provides accurate cooking time and temperature.

Variation: Try potato crushed chips instead of the breadcrumbs for a crunchy texture.