

## **Roast Bacon-Wrapped Pork**

*(serves 8)*

3 lb boneless pork loin

2 garlic cloves, thinly sliced

salt and ground pepper

4 oz thinly sliced bacon or pancetta

6 long rosemary sprigs (or a mix of rosemary and thyme)

kitchen string

1. Preheat the oven to 350 degrees. Using a small knife, make 1"-deep slits all over the pork. Stuff each slit with a slice of garlic. Season the pork all over with salt and pepper.
2. Lay the herb sprigs widthwise on the pork, and lay the bacon slices lengthwise on top of the herbs. Tie the roast at 1" intervals with the kitchen string.
3. Transfer the pork to a roasting pan and roast for 1 hour, or until kitchen thermometer inserted in the center of the loin registers 130 degrees.
4. Transfer the pork to a cutting board, cover loosely with foil and let rest for 15 minutes. Carve the loin into thick slices and serve.