



# Roasted Pork Loin with Rosemary Potatoes

Makes 4 servings

## Ingredients

20 ounces- Pork tenderloin, whole, boneless, trimmed

2 pounds Yukon Gold potatoes, sliced thin

2 tablespoons fresh rosemary, chopped

2 tablespoons olive oil

½ teaspoon salt

½ teaspoon pepper

## **Brine:**

1 quart water

1 cup apple juice

1 teaspoon salt

1 tablespoon sugar

1 teaspoon pepper

## **Glaze:**

1 quart apple juice

1 teaspoon cornstarch, 1 teaspoon water

## Directions

Mix the brine ingredients and put the pork in the brine overnight.

Remove from the brine and roast the pork tenderloin whole in the oven at 425 °F until it reaches an internal temperature of 160 °F. Remove from oven and allow pork to rest.

Boil and reduce the apple juice on the stove by ½ and add cornstarch mixed with water to slightly thicken.

Toss the potatoes in olive oil, salt-pepper and rosemary. Roast in the oven at 375 °F. Slice the pork loin in 4 ounce portions and top with glaze and serve with the roasted potatoes.