

Roasted Pork Loin

Ingredients:

- 1 Pork Loin (whatever size you need for your gathering)
- 1 bottle "Big Fat Jerry's No Name Seasoning"

Method:

NOTE: Begin the day before you want to serve this for the best flavor.

Season the pork loin liberally all over with the seasoning. Allow the meat to rest AT LEAST 4 hours, but preferably OVERNIGHT. Preheat the oven to 400 degrees. Slide the seasoned roast into the oven and leave it there for 10 minutes, then lower the heat to 350 and continue to cook for 20 minutes per pound until the internal temperature reaches 145 degrees. Remove from the oven and allow the meat to rest at least 10 minutes before slicing and serving.