



Roasted Pork Loin

- 2 lb boneless pork loin roast
- 1 cup B.R. Cohn Russian River Pinot Noir
- ¼ cup B.R. Cohn Basil-Garlic Olive Oil
- 3 shallots minced
- 2 cloves garlic minced
- 1 tbsp fresh thyme
- Salt & pepper to taste

Preheat oven to 350°. Crush garlic with shallots, thyme, ¼ cup B.R. Cohn Basil-Garlic Olive Oil, salt & pepper to make a paste. Pierce meat with a sharp knife in several places & press the garlic paste into the openings. Rub the meat with the remaining garlic mixture & olive oil. Place pork into a roasting pan & with ½ cup B.R. Cohn Russian River Pinot Noir into the oven. Cook for approximately 2 hours, turning & basting with the pan liquids. Check roast with an instant read thermometer, should be 160 degrees. Remove roast from pan, place on serving platter & cover with aluminum foil, should rest for 10-15 minutes before slicing. In the meantime add remaining ½ cup Pinot Noir, stir to loosen browned bits of food on the bottom of the pan & reduce in half. Serve pork with pan juices.

 3 Hours

 Serves 4

 Pairs with B.R. Cohn Russian River Pinot Noir

B.R. COHN WINERY & OLIVE OIL COMPANY



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