

# Rosemary Garlic Citrus Pork Loin

---

1 - 3 to 5 pound pork loin roast  
1 1/2 to 2 Tablespoons fresh Rosemary (about 2 big sprigs)  
1 whole orange  
1 whole lemon  
4-6 cloves of garlic, chopped  
3 celery stalks, cut into 3-4 inch pieces  
3 potatoes, cut into bite-sized pieces  
4 carrots, cut into bite-sized pieces  
1 onion, chopped  
1/4 cup olive oil  
salt and pepper to taste

Preheat oven to 350 degrees. Line the bottom of a 9" x 13" pan with the celery pieces. Zest both the lemon and the orange; reserve the fruit for juicing. Pull the Rosemary off the sprigs, peel the garlic, and chop the Rosemary, garlic and citrus zests together to combine. Dump all that into a glass measuring cup, juice the lemon and orange into the cup, then add the olive oil.

Season your pork loin on both sides with salt and pepper, and place onto your celery rack, fat side up. Surround the roast with the potatoes, carrots and onions, and season the vegetables with salt and pepper, as well. Pour the Rosemary garlic citrus mixture all over the top of your roast, and massage it in, just to get your hands nasty. If some drips over onto the veggies, SCORE!

Roast for about 12-15 minutes per pound, or until the roast reaches 145-160 degrees internally. I covered mine with foil until the last 30 minutes or so, just to keep from burning the garlic and Rosemary.