

roasted pork loin

with green peppercorn sauce

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| 1 bone-in pork loin roast, about 7 lb., Frenched and tied | 1 bay leaf |
| 2 Tbs. extra-virgin olive oil | 1 Tbs. all-purpose flour |
| 1 tsp. ground fennel seeds | ½ cup white wine |
| 1 Tbs. salt, plus more, to taste | 1 tsp. Dijon mustard |
| 1½ cups unsalted chicken stock | 2 Tbs. green peppercorns, rinsed well |

Let pork roast stand at room temperature for 30 min. Preheat oven to 400°F. Rub pork with oil and season with fennel and 1 Tbs. salt. Set pork on a rack in a large roasting pan. Roast until golden brown and an instant-read thermometer inserted into the thickest part of the roast, away from the bone, registers 140°F for medium, 1¼–1½ hr. Meanwhile, in a small saucepan over medium-high heat, bring stock and bay leaf to a simmer. Remove from heat and let stand for 30 min. Remove bay leaf and discard. Transfer pork to a cutting board and cover loosely with aluminum foil. Remove all but 2 Tbs. oil from pan and set over medium heat. Add flour and stir with a wooden spoon, scraping up any browned bits. While whisking, add wine, mustard, stock and peppercorns and bring to a boil. Cook until sauce is slightly thickened, 2–3 min. Taste and season with salt if needed. Transfer sauce to a gravy boat. Carve roast between the bones and pass sauce alongside. Serve immediately. Serves 6–8.

Adapted from a recipe given to Chuck Williams by Elizabeth David in 1971.

