

## Rosemary Grilled Pork Loin

Author: The Barbecue Bible by Steven Raichlen

Carolyn T's  
Cookbook

Servings: 4



**6 cloves garlic, peeled**  
**1/4 cup fresh rosemary leaves, minced**  
**1 tablespoon kosher salt**  
**1 tablespoon freshly ground black pepper**  
**2 tablespoons olive oil**  
**2 pounds boneless pork top loin, roast**

**Blog: Carolyn T's Blog:**  
**<http://tastingspoons.com>**

*Per Serving (excluding unknown items): 329 Calories;  
16g Fat (46.3% calories from fat); 40g Protein; 3g  
Carbohydrate; 1g Dietary Fiber; 100mg Cholesterol;  
1494mg Sodium. Exchanges: 0 Grain(Starch); 5 1/2  
Lean Meat; 1/2 Vegetable; 1 1/2 Fat.*

*Notes: Rather than use a mini-chopper, I just mince the heck out of the herb-garlic mixture on a chopping board, even mixing in the oil right on the board.*

*Description: Lots of garlic, perfumed with rosemary. Delicious on the rotisserie or grilled*

1. Combine the garlic, rosemary, salt and pepper in a mortar and pound to a smooth paste with the pestle, then work in the oil. Alternately you may use a spice mill or mini chopper and process until it's a puree.

2. Using a long, sharp knife, cut the pork roast almost in half lengthwise (butterfly it). Open out the meat, then carefully cut a pocket in each side (lengthwise). Do not cut all the way through or at each end, either. It should make a small oval space, leaving about 1/2 inch at each end. Spread half of the herb mixture on the inside of the meat, then reassemble the meat and tie with kitchen twine in 1-inch intervals, then spread the remaining herb mix on all sides of the outside of the roast. If time permits, allow this to marinate in a plastic bag for 2-4 hours. Allow to sit at room temp while you fire up the grill.

3. ROTISSERIE: Preheat the grill to high and set it up for rotisserie. Skewer the roast lengthwise and insert into the grill. Allow it to rotate until it's well browned and cooked through, to 160 degrees F. Or, you may remove it at 155 degrees and allow to sit for 10 minutes until it reaches 160.

4. INDIRECT GRILLING: Set up grill for indirect grilling, placing a drip pan in the center. Preheat the grill to medium, grease the grill with oil, then place the roast on the grill over the drip pan, cover and cook until internal temperature registers as above, about 1 to 1 1/2 hours. Remove to a cutting board, remove string and cut roast into thin slices crosswise. Serve, hot, warm or at room temperature (the way they do it in Italy).