

Holiday Pork Loin

A swift and savory addition to your dinner table
Secret Ingredient: **Tavern on the Green Smokin' Chipotle Sauce**

Ingredients

Time / Servings

1 pork loin

Total: 45 min. plus marinating time

Tavern on the Green Smokin' Chipotle Sauce

Active: 15 Minutes

3 sprigs of fresh rosemary

Makes: 4 Servings

3 cloves of garlic, thinly sliced

Easy

Enough fresh carrots, sliced ¼" thick lengthwise to cover one of the loins

Freshly ground pepper

Salt

Directions

Easy preparation

1. Place the pork loin on a protected surface. Dry with a white paper towel
2. Place the loin inside a zip top bag and marinate with **Tavern on the Green Smokin' Chipotle Sauce**. Marinate for 30 to 60 minutes.
3. After marinating cover the top of the loin with the slivers of garlic, followed by the strips of carrot and the sprigs of rosemary. Season with salt and the freshly ground pepper
4. Grill or roast until internal temperature reaches 145° -150° F. Remove from oven and let rest. The internal temperature will continue to rise until reaching 155°-160° (approx.25-30 minutes per pound.)