

Herbed Roast Pork

Remove meat from refrigerator one hour before cooking. Spread chopped sage and rosemary over all sides of roast. Dust lightly with garlic powder, salt, and pepper.

Preheat oven to 450. Immediately after putting roast in oven, reduce heat to 325, allowing 25 – 35 minutes per pound. The internal temperature should be 170 degrees. Remove roast from oven, and let rest for 10 minutes before carving.