

STOVETOP PINOT PORK ROAST

Recipe by Ontariopork.on.ca

PAIR WITH:

"FERRINGTON VINEYARDS"
PINOT NOIR



INGREDIENTS

- 1 Pork boneless centre cut loin roast (about 2 lb/1 kg)
 - 2 tsp (10 mL) dried thyme leaves
 - 1/2 tsp (2 mL) each salt and pepper, divided
 - 2 tbsp (30 mL) butter
 - 2 tbsp (30 mL) canola oil
 - 2 tbsp (30 mL) all purpose flour
 - 1 bag (250 g) pearl onions, peeled
 - 1 pkg (8 oz/227 g) small button mushrooms, halved
 - 1 large carrot, sliced
 - 1 cup (250 mL) Ontario pinot noir wine
 - 1 cup (250 mL) beef broth
 - 2 bay leaves
- Sprinkle roast all over with thyme and half each of the salt and pepper.

PREPERATION

- In a large deep saucepan, heat butter and oil over medium high heat.
- Brown pork roast on all sides and remove to a plate.
- Reduce heat to medium. Add onions, mushrooms and carrot and sauté for 5 minutes.
- Stir in flour and remaining salt and pepper to coat for 1 minute.
- Add wine and increase heat to medium high and bring to a boil.
- Add broth and bay leaves. Return pork roast to saucepan; cover and gently simmer, turning once for about 45 minutes or until meat thermometer reaches 155°F (68°C) when inserted in centre of roast.
- Let stand covered for about 10 minutes or until thermometer reaches 160°F (71°C).
- Remove roast to cutting board and slice thinly.
- Serve with veggies and sauce.