



ITALIAN MENU

arista (roasted pork loin)

2 Tbs. *each* finely chopped fresh thyme and rosemary
4 Tbs. minced garlic
1½ Tbs. sea salt, plus more, to taste
Freshly ground pepper, to taste
½ cup olive oil
1 bone-in pork loin roast, about 5 lb.
12 oz. dried figs, halved
1 cup sweet vermouth or water, warmed
¾ cup low-sodium chicken stock
2 Tbs. veal demi-glace
2 tsp. fig balsamic vinegar
4 Tbs. (½ stick) softened unsalted butter

In small bowl, combine thyme, rosemary, garlic, 1½ Tbs. salt, pepper and oil. Rub on all sides of pork. Cover with plastic wrap; refrigerate overnight. Put figs in bowl, add vermouth and soak 1 hour. Strain, reserving liquid.

Preheat oven to 475°F. Put pork in roasting pan; roast 20 minutes. Reduce heat to 400°F; roast until thermometer registers 140°F, 45–50 minutes more. Transfer to carving board, tent with foil and let rest 20 minutes.

Set pan over medium-high heat. Add reserved vermouth; bring to a boil, stirring. Reduce heat to medium; add figs, stock, demi-glace and vinegar. Simmer about 5 minutes. Whisk in butter 1 Tbs. at a time. Season with salt and pepper. Carve roast between bones; arrange on platter. Pour sauce over meat. Serves 6–8.