

deviled pork loin

$\frac{3}{4}$ cup Dijon mustard

$\frac{1}{4}$ cup sweet paprika

$\frac{1}{2}$ cup Worcestershire sauce

$\frac{1}{4}$ cup firmly packed light brown sugar

1 cup plus 3 Tbs. extra-virgin olive oil

3 Tbs. kosher salt, plus more, to taste

1 bone-in pork loin roast, about 4½ lb.

2½ lb. Yukon Gold potatoes, peeled, cut into wedges ½" thick, boiled 3–4 minutes

1½ lb. spring onions, quartered

Freshly ground pepper, to taste

In large bowl, whisk mustard, paprika, Worcestershire, brown sugar and 1 cup oil. Reserve $\frac{1}{2}$ cup marinade to use as sauce. Whisk 3 Tbs. salt into remaining marinade. Add pork; refrigerate overnight, turning roast over once.

In large bowl, stir together potatoes, onions, 3 Tbs. oil, salt and pepper. Transfer to mesh roasting pan. Preheat 2 outside burners of gas grill on medium-high heat. Place pork and pan with vegetables on hot side of grill. Sear pork, turning occasionally, until well browned; cook vegetables, stirring occasionally, 10–12 minutes. Place pork, bone side down, on top of vegetables in pan. Move pan to center of grill; cover grill. Roast until internal temperature of pork registers 145°–150°F, 1¼–1½ hours. Halfway through roasting, stir vegetables, turn pork over.

Let pork rest 10 minutes. Transfer vegetables to bowl; stir in $\frac{1}{4}$ cup reserved sauce. Carve pork; pass remaining sauce alongside. Serves 8.