

FLORENTINE-STYLE PORK LOIN WITH ROSEMARY AND GARLIC

INGREDIENTS:

- 3½- to 4- pound pork loin roast, with bone
- 4 to 6 garlic cloves, peeled, cut into slivers
- 4 tablespoons fresh rosemary leaves
- Salt and freshly ground black pepper
- 2 to 3 cups chicken stock
- 4 tablespoons fresh lemon juice
- ½ teaspoon ground cloves

INSTRUCTIONS:

Preheat the oven to 450°.

Insert garlic slivers and some of the rosemary leaves into slits between the bones of the pork; sprinkle a few rosemary leaves on top of the roast as well. Put the pork in a roasting pan, sprinkle with salt and pepper and cook for 45 to 50 minutes, or until a meat thermometer registers 140°.

Let the roast rest for 15 minutes, or until you can handle it comfortably, then remove the meat in one piece from the bones. Keep the roast covered and warm, if possible. Chop up the bones.

Skim the fat from the pan. Add the bones and chicken stock to the pan and simmer over low heat for 20 minutes. Strain and add the lemon juice, cloves and remaining rosemary, chopped fine. Simmer about 5 minutes longer to meld the flavors. If you like, add a bit more finely minced garlic to the sauce. Adjust seasoning.

Warm the pork roast in the oven for a few minutes, if necessary, then slice the roast and spoon the hot sauce over the meat. (Or you may preslice the meat, heat the sauce in a large pan and warm the slices very gently in the sauce for about 1 minute. *Do not* boil or the meat will toughen.)

Serves 6.