



Roast Pork Marsala

NIBBLEDISH CONTRIBUTOR

Ingredients

For the pork:

1 six pound boneless pork loin, brined overnight in a solution of 1/2 cup salt, 1/2 cup sugar, and 1 gallon of water.

Salt and pepper

For the wine sauce:

3 cups rich chicken stock

1/2 cup minced shallot

2 cups sliced mushrooms

2 cups sweet Marsala wine-a good one from Italy

Salt and pepper

Cornstarch slurry to thicken-about 3 tablespoons of cornstarch dissolved in 1/2 cup cold water

Instructions

For the pork:

Place the pork loin on a roasting rack, fat side up and generously season with salt and

pepper.

Roast in a 450 degree pre-heated oven for 10 minutes, then lower the oven temperature to 325 degrees and cook until the roast reaches an internal temperature of 155 degrees about 1 hour.

Remove the roast from the oven and let it rest for 10 minutes before slicing.

Slice and serve with Marsala Wine Sauce.

For the wine sauce:

Bring the stock, shallot, mushrooms, and wine to the boil and simmer for 10 minutes.

Season with the salt and pepper and thicken with the slurry.

This is a voluptuous sauce, but it will only be as good as the stock you make and wine you purchase-no skimping,