



Winn-Dixie Supermarkets

Savory Herb Pork Roast



Ingredient List

- 1 boneless center cut pork roast (about 3 pounds)
- 1 tablespoons oil
- 3 tablespoons McCormick® Savory Herb Roasting Rub
- 1 3/4 cups water
- 2 pkg McCormick® Pork Gravy Mix

Directions

Preheat oven to 350° F. Place roast on rack in foil-lined roasting pan with fat side down. Rub entire surface with oil. Coat roast evenly with Rub.

Roast pork 1 1/4 hours or until desired doneness. Transfer pork to cutting board or serving platter. Cover loosely with foil.

Pour pan drippings from roasting pan and water into medium saucepan. Stir in Gravy Mixes. Stirring frequently, cook on medium heat until gravy comes to boil.

Reduce heat to low; simmer 1 minute or until slightly thickened. (Gravy will thicken upon standing.)
Serve with sliced pork.

Servings: 12

Time: 1 hour, 30 minutes