



SERVES 4 for \$3
PER SERVING

KEY INGREDIENT SHOPPING LIST

- 1-2 pound Whole Boneless Pork Loin lb \$1.89
- 1 pkg. Rockhedge Fresh Rosemary\$1.99
- 1 bulb Fresh Garlic\$0.34
- 1 (7.2 oz) box Betty Crocker Potatoes\$1.00
- 2 (15.25 oz) cans Weis Quality Crisp 'n Sweet Corn\$1.20
- 1 (24 oz) Jar Musselman's Applesauce, any variety\$2.00

Prices effective: February 5 through February 11, 2009

Rosemary & Garlic Rubbed Pork Loin

- 1-2 pound Boneless Pork Loin Roast, trimmed
- 1 Tbsp. Weis Quality Extra Virgin Olive Oil
- 2 Tbsp. Fresh Rosemary, finely chopped
- 2 cloves Fresh Garlic, crushed
- 1 tsp. Weis Quality Salt
- 1/2 tsp. Weis Quality Black Pepper, coarsely ground

Pre-heat oven to 350 °F.

Pat pork dry with paper towel.

Coat roast evenly with oil. Combine all seasonings and rub onto all surfaces of the roast.

Place pork roast in a shallow pan. Roast uncovered in the middle of pre-heated oven.

Roast for about 20 minutes per pound, or until internal temperature reaches 155° F.

Remove roast from oven. Allow roast to rest 10 minutes before slicing and serving.

Serving suggestion:

Serve with roasted garlic mashed potatoes, sweet corn and applesauce.

