



Olive on Tap Balsamic Roasted Pork Loin

INGREDIENTS: 2 tablespoons steak seasoning rub * 1/3 cup *Olive on Tap 18yr Aged Balsamic Vinegar* * 1/2 cup any *Olive on Tap Extra Virgin Olive Oil* * 1 Med. Onion sliced over the top
4 cloves of finely chopped Garlic

Dissolve steak seasoning in balsamic vinegar, then stir in olive oil. Place pork into a re-sealable plastic bag and pour marinade overtop. Squeeze out air and seal bag; marinate 2 hours to overnight. Preheat oven to 350 degrees Place pork into a glass baking dish along with marinade. Bake in preheated oven, basting occasionally until the pork reaches an internal temperature of 145 degrees, about 1 hour. Let the roast rest for 10 minutes before slicing and serving.

Rebecca's notes: I have also done this in my crock pot. You **MUST** "Line crock pot with crock pot liner" **MUST.** I put my loin in the pot frozen....it adds moisture. The sauce in the bottom is awesome for a dipping side.

Roasted veggies are a great add to this for that fall comfort meal.
Also corn bread.