

Comfrey Farm Certified DUROC®

Fresh Herb-Crusted Pork Rack

Ingredients:

- Comfrey Farm Certified DUROC® 5 Bone French Rack
- 2 tablespoons salt
- 2 tablespoons pepper
- 2 tablespoons olive oil
- 1 teaspoon garlic powder
- 2 tablespoons fresh rosemary, chopped
- 2 tablespoons fresh thyme, chopped

Instructions:

- Generously rub all sides of the rack with salt and pepper, and refrigerate for at least two hours.
- Take the roast out of the refrigerator and let it come to room temperature for about 30 minutes. Preheat the oven to 325°F.
- In a small bowl, combine chopped rosemary, thyme, and garlic powder with the olive oil and rub/brush all sides of the rack with mixture.
- Place roast in pan, fat side up, uncovered.
- Cook approximately 15 minutes per pound until the internal temperature of the meat reaches 145°F.
- Remove the rack from the oven, placing it on a cutting board and allow to rest for 10-20 minutes before slicing the meat.
- Cut the rack along the bones, making even portions. Serve with your favorite sides, and enjoy!

