

Featuring Tennessee Gourmet® Products

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Savory Pork Roast

1 boneless center-cut pork roast (about 3 pounds)	1 cup water, divided
2 Tbsp. Extra Virgin Olive Oil (EVOO)	1 package McCormick® Pork Gravy Mix
3 Tbsp. Tennessee Gourmet® Savory Pork Rub	¼ cup sour cream, room temperature

Preheat oven 350°F.

Place roast on rack roasting pan with fat side down. Rub entire surface with oil. Coat roast evenly with Savory.

Cook pork roast 1 ¼ hours or to desired doneness. Transfer pork to cutting board or serving platter. Cover loosely with foil.

Add half the water to roasting pan and scrap down the tasty bits. Pour pan drippings from roasting pan and additional water into a medium saucepan. Whisk in gravy mix. Stirring frequently, cook on medium heat until gravy comes to boil. Reduce heat to low; simmer 1 minute and whisk in sour cream. Serve with sliced pork.