

Pork Loin Roast with Chardonnay Herb Pan Sauce

Serves 6-8

Prep and cook time: 90 minutes

- 1/4 cup olive or vegetable oil
- 5 cloves garlic peeled and sliced
- 2 Tbsp fresh rosemary leaves chopped
- 1/4 cup fresh sage leaves chopped
- 1/2 cup fresh mushrooms sliced (optional)
- 2 lb boneless pork loin roast
- 1 1/4 cup Chardonnay
- Salt and fresh ground black pepper
- 1/2 cup vegetable broth or stock
- 1/2 cup heavy cream



1. Heat oil in large Dutch oven (or heavy-bottomed pan) over medium-high heat, Sear the pork roast for about 5 minutes each side and remove to a plate. In same pan, over medium heat, saute the garlic, rosemary, sage, stirring for one minute. Add Chardonnay to pan and continue stirring (scrape bits from bottom of pan) and cook 1 to 2 minutes.
2. Lower heat under the pan to low-medium. Return the pork to the pan and season with salt and pepper. Cover pan (partially) with lid and cook for 1 1/2 hours (monitor for doneness with thermometer), flipping and scraping the bottom of pan approximately every 20 minutes. Add warm water (1/4 cup) to pan if needed.
3. When pork is cooked thoroughly (internal temperature above 140° F) remove to cutting board and allow to rest (cover with foil to retain heat).
4. Increase heat under remaining liquid in pan to medium and add a splash of Chardonnay to deglaze. Cook 1-2 minutes and add broth/stock (if including mushrooms, add and stir additional 1-2 minutes). Reduce heat to medium-low and slowly add cream stirring constantly until thickened and warmed thoroughly to gentle simmer, Salt and pepper sauce to taste.
5. Slice pork roast, transfer to platter and serve warm with pan sauce. Pairs delightfully with Fairsing Vineyard Chardonnay.