

RED BICYCLETTE

Roast Loin of Pork with French Countryside Aioli

For the pork:

4 c Water
1/2 c Brown sugar
1/3 c Coarse salt
1 t Whole black peppercorns
3 Bay leaves
2 sprigs Fresh thyme
2 lb. Boneless center cut pork loin,
trimmed of fat
1 T Olive oil

For the aioli:

2 Heads, unpeeled garlic
1T Olive oil
1 T Chives, minced
1/2 c Mayonnaise
1 T Lemon juice
1 T Cider vinegar
1 t Dijon mustard
1/2 t White pepper

Directions

For the pork:

Combine water, sugar, salt, peppercorns, bay leaves and thyme in large bowl. Stir to dissolve salt and sugar. Place pork in the liquid and refrigerate overnight. The next day, remove the pork from the liquid, pat dry, and season with salt and pepper. Discard liquid. Preheat oven to 325 degrees. Heat olive oil on medium-high in large skillet. Place pork in skillet and brown slightly on all sides (10 minutes). Remove from heat and place pork on shallow roasting pan. Roast for approximately 20 minutes or until the internal temperature of pork is 140 degrees. Let cool to room temperature, slice and serve with aioli.

For the aioli:

Preheat oven to 375 degrees. Cut off the top third of the garlic heads, then place cut-side down on small baking dish and drizzle with oil. Bake for 25 minutes or until garlic is soft. Let cool, then squeeze garlic from peel into a small bowl and mash with a fork. Add the rest of the ingredients and stir until mixed well.

Serves 4

Delicious, when paired with Red Bicyclette® Syrah