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Roast Pork with Rhubarb Dandelion Glaze

A modern take on a traditional dish. Pairs well with smooth wines such as Pinot Noir and Red Zinfandel

Serving Size: Serves 4

Ingredients

3 lbs pork loin

2 lbs carrots

2 lbs parsnips

2 Tbsp olive oil

1 1/2 Tbsp lemon juice

6 -7 sprigs fresh thyme

Salt and ground pepper

Blake Hill's Rhubarb with Dandelion & Honey Jam

Preparation

1. Preheat oven to 375°F and line two sheet trays with parchment paper
2. In bowl, combine thyme with 1 Tbsp each of salt & pepper
3. Pat dry pork loin, lightly brush with olive oil, then rub with thyme seasoning
4. Heat 1 Tbsp of olive oil in a skillet on high heat and sear pork until golden on all sides (about 3-4 minutes per side)
5. Place pork on 1st sheet tray and onto oven's middle rack for 35 minutes until reaches internal temperature of 145 F
6. Slice vegetables at an angle, toss with olive oil and season with salt and pepper
7. Lay vegetables on 2nd sheet tray and place on oven's bottom rack for 25 - 30 minutes
8. Combine Blake Hill's Rhubarb with Dandelion & Honey Jam with lemon juice and glaze pork and vegetables with brush
9. Return both trays to oven for 5 minutes, then remove and let pork sit 7 - 10 minutes before slicing and Enjoy!