

## Reverse-Seared Herb Crusted Bone-In Iberico Pork Loin

*Thank you to our friends at Second City Prime Steak and Seafood for the Bone-In Iberico Pork Loin that inspired this recipe.*

### Ingredients

1 2.5-lb. bone-in pork loin

### Herb Crust

2 tbsp minced rosemary

2 tbsp minced oregano

¼ cup minced sage

2 tbsp minced thyme

6 cloves minced garlic

4 tbsp kosher salt

2 tbsp ground black pepper

½ cup Dijon mustard

### Equipment

EGGspander convEGGtor basket

Half Moon Pizza & Baking Stone

### Method

Set the EGG with the EGGspander convEGGtor basket with one side indirect cooking (with the Half Moon Pizza & Baking Stone) and the other side direct cooking at 300°F/149°C.

Mix all ingredients for the crust in a bowl, and coat the pork loin with the crust. Place the roast on the indirect side of the EGG and roast for about 40 minutes. A good rule of thumb is to roast the pork for 20 minutes per pound. Once the internal temperature reaches 135°F/57°C move the pork loin to the direct side of the EGG. Sear the pork for about 5 minutes per side or until the internal temperature is 145°F/63°C.

Let rest for 10 minutes, slice in between the bones and serve with your preferred sides.

