

Pork Roast with Herbes de Provence Rub



Full of flavor, this is great for a crowd or buffet table.

400°F
13-by 9-inch, baking dish with rack

Serves 6-10

4 lb	pork roast, tied and trimmed with fat on top
3 tbsp	honey (lavender if possible)
3/4 cup	breadcrumbs
1/4 cup	all purpose flour
2 tsp	herbes de Provence

Rub the pork roast completely with the honey. Set in the baking pan. In a small bowl, combine the breadcrumbs, flour and herbs. Press on the top of the honey.

Cover with foil, place in the oven and bake until the internal temperature reaches 145°F (65°C) on an instant read thermometer. Keep covered outside of the oven for 5 minutes prior to slicing.

Tip: Using an instant read thermometer provides accurate cooking time and temperature.

Variation: Try potato crushed chips instead of the breadcrumbs for a crunchy texture.