

## Roasted Pork Loin with Maple-Mustard Crust

Source: <http://www.finecooking.com>

Ingredients	8 svg	16 svg
<i>Brine</i>		
Apple cider or juice	8 c	1 gal
Kosher salt	3/4 c	1.5 c
Brown sugar	1/4 c	0.5 c
Garlic, smashed	2 cloves	4 cloves
Fresh thyme	3 sprigs	6 sprigs
Boneless pork loin roast	4 lb	8 lb

### *Roast*

Maple syrup	1/4 c	0.5 c
Whole-grain Dijon mustard	3 T	6 T
Fresh thyme	2 tsp	4 tsp
Ground black pepper	3/4 tsp	1.5 tsp
Fennel bulb	1 large	2 large
Granny Smith apple	1 medium	2 medium
Olive oil	1 T	2 T
Kosher salt	1/2 tsp	1 tsp

### Directions for 8 servings

#### *Brining*

- Chop fresh thyme.
- Quarter fennel bulb and slice thinly.
- Peel and core apple. Cut into 1/2-inch pieces.
- Combine one quarter of the apple cider with the salt, brown sugar, garlic, and thyme in a 3- to 4-quart saucepan and bring to a boil over high heat, stirring so the salt and sugar dissolve, about 3 minutes.
- Add the remaining apple cider or juice and cool to room temperature.
- Transfer to a large container, add the pork, cover, and refrigerate for at least 8 hours and up to 18 hours.

#### *Roasting*

- Position a rack in the center of the oven and heat the oven to 450°F.
- In a small bowl, mix the maple syrup, mustard, thyme, and pepper.
- Drain the pork and pat dry with paper towels. Brush the pork all over with the mustard mixture.
- In a medium bowl, toss the fennel and apple with the oil, salt, and a few generous grinds of pepper.
- Scatter the mixture in the bottom of a large roasting pan (large enough to hold the pork with a couple of inches of space around the perimeter). Put the pork, fat side up, on top of the fennel and apples.
- Roast the pork until the crust just starts to brown, about 15 minutes. Reduce the heat to 350°F and continue cooking until an instant-read thermometer inserted into the thickest part of the loin registers 145°F, 30 to 50 minutes more.
- Let rest for 10 minutes and then thinly slice the pork. Serve, topped with the fennel, apple, and juices.