

Roasted Pork Loin with Sweet Potatoes

Gently boil the potatoes in water just till tender, then toss with herbs and add to the oven to glaze and brown alongside the roast.

- 1 12-ounce pork tenderloin
- 2 tablespoons Dijon-style mustard or coarse-grain mustard
- 2 cloves garlic, minced
- 1/4 teaspoon dried marjoram, crushed
- 2 teaspoon dried sage, crushed
- 1/4 teaspoon dried thyme, crushed
- 1/4 teaspoon salt
- 1/8 teaspoon pepper
- 2 large sweet potatoes, peeled and cut into 3/4-inch pieces
- 1/4 cup dry white wine
- 1/4 cup chicken broth

- X Trim fat from pork. Combine mustard and garlic; rub half the mustard mixture on top and sides of pork. Place pork on a rack in a 13x9x2-inch baking pan. Combine marjoram, sage, thyme, salt, and pepper; sprinkle half of the herb mixture over roast. Roast in a 425 degree oven for 20 minutes.
- X Meanwhile, cook sweet potato pieces in boiling lightly salted water for 8 to 10 minutes or till just tender. Drain. Combine remaining mustard mixture with the wine and chicken broth in a bowl. Add potato slices, and gently toss to coat.
- X Place potato slices with mustard mixture around roast in pan. Sprinkle potatoes with remaining herb mixture. Continue roasting till meat thermometer registers 160 degrees, about 10 minutes more. Slice the pork, and serve with the cooking liquid and potatoes. Makes 4 servings.