

## Betty's Rotisserie Pork Loin with Rosemary--Made with Rick



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In this video, Betty and her husband, Rick demonstrate how to make Rotisserie Grilled Pork Loin with Rosemary. The pork loin is marinated in a blend of olive oil and minced fresh rosemary for about 4 hours. It is then seasoned with salt, pepper, and olive oil, and placed on an outdoor rotisserie grill and cooked until browned and tender. This is a great alternative to oven roast pork!

Ingredients:

4 to 5 pounds uncooked boneless pork loin  
2 tablespoons minced fresh rosemary (If you are using dried rosemary, use only 2 teaspoons.)  
salt, to taste  
freshly ground black peppercorns, to taste  
extra virgin olive oil for marinating and for coating before grilling

Place the uncooked pork loin in a pan or dish that is approximately the same size as the pork loin. Rub 2 tablespoons freshly minced rosemary all over the pork loin. Drizzle enough extra virgin olive oil over the pork loin to make a nice coating. Turn to coat all parts. Cover with plastic wrap and refrigerate for about 4 hours, turning the pork loin every half-hour or so to keep the marinade soaking in evenly. When you are ready to grill your pork loin, season it on all sides with salt and freshly ground black peppercorns. Pour some more olive oil over the pork loin and rub it in. Place the meat on a spit, attaching it tightly. Place the spit over a hot grill, and turn on the rotisserie, so that the pork begins to rotate. Cook for about 2 or more hours, until browned and tender. The pork is done when a meat thermometer reads 170 to 175 degrees. Remove the spit from the grill, and remove the pork loin from the spit. Slice the pork loin, and arrange on a nice serving plate. Serve immediately. I served my Rotisserie Grilled Pork Loin with Rosemary with Gala Fried Apples, Lynn's Potato Cream Cheese Potato Casserole, Individual Strawberry Shortcakes and a refreshing glass of iced tea. My family loved the meal! (We had about 2/3 of the cooked pork loin left over, so I froze it. I will make it into pulled pork sandwiches later; most of the work is already done!) I hope you enjoy this meal! Love, Betty ♥♥♥♥♥