

Old-World Pork Roast

Yield: 6-8 servings.

Ingredients

- 1 teaspoon caraway seeds
- 1 teaspoon rubbed sage
- 1-1/4 teaspoons salt, divided
- 1/2 teaspoon pepper, divided
- 1 boneless pork loin roast (3 to 4 pounds), trimmed
- 1/2 teaspoon browning sauce, optional
- 2 tablespoons cornstarch
- Potato dumplings or mashed potatoes, optional

Directions

1. In a small bowl, combine caraway seeds, sage, 1 teaspoon salt and 1/4 teaspoon pepper; rub over roast.
2. Place roast on a rack in a shallow roasting pan. Bake, uncovered, at 350° for 2 hours or until a meat thermometer reads 160°-170°.
3. Remove roast from pan; keep warm. Pour pan drippings into a large measuring cup; add enough water to equal 2 cups.
4. Pour into a small saucepan; add browning sauce if desired, cornstarch, and remaining salt and pepper. Stir until smooth.
5. Bring to a boil; cook and stir until thickened and bubbly.
6. Slice roast; serve with gravy and dumplings or potatoes if desired.