



How to Cook Pine Street Market's Herb Brined Pork Rib Roast

Our butchers artfully cut and trim a Riverview Farms 4 Bone Pork Loin and soak it overnight in our all-natural herb brine. Roast on high heat allows the fat to crisp as the meat stays plump and juicy. Carve tableside, slicing between the bones, and serve with the drippings.

ALL YOU NEED IS:

- 1-Pine Street Market Brined Pork Rib Roast
- 2 teaspoons Pine Street Market Summer Spice

PREPARATION

- Preheat oven to 400°F.
- Remove the rib roast from the bag, season with Summer Spice making sure to rub the seasoning evenly over the entire roast. Allow to rest on a plate for 1 to 1 ½ hours.
- Place the rib roast on a roasting pan, bone-side down, and cook for 20 minutes to crisp the surface. Reduce the heat to 325°F and cook until an internal temperature of 145°F, about another 45 minutes.
- Remove the meat from the roasting pan and transfer to a platter or cutting board. Allow the pork to rest for 15 minutes before serving making sure to save the juices. Slice between the bones and serve with the drippings.