

Roast Pork Loin in Horseradish Crust

Recipe courtesy of Gourmet Magazine

Show: [Cooking Live](#) Episode: [Elegant but Easy](#)

Ingredients

1 cup	Fresh bread crumbs (about 2 slices)
2 tbsp	Olive oil
2 tbsp	Bottled horseradish, drained (amount or to taste)
1 lb piece	Boneless pork loin
1½ tbsp	Dijon mustard
1½ tbsp	Mayonnaise

- 1) Preheat oven to 475°
- 2) In a heavy skillet cook bread crumbs in 1 tablespoon oil with salt and pepper to taste over moderate heat, stirring, until golden brown. Transfer bread crumbs to a bowl and toss well with horseradish.
- 3) Pat pork dry and season with salt and pepper.
- 4) In a skillet heat remaining tablespoon oil over moderately high heat until hot but not smoking and brown pork on all sides, about 5 minutes. Transfer pork to a shallow baking pan.
- 5) In a small bowl, mix mustard and mayonnaise.
- 6) Coat top and sides of pork evenly with mixture.
- 7) Press bread crumb mixture evenly onto mustard.
- 8) Roast pork in middle of oven until a meat thermometer inserted in center registers 145 degrees for slightly pink meat (if bread crumbs begin to get too browned arrange a sheet of foil loosely over pork), 25 to 30 minutes. Transfer pork to a cutting board and let stand 5 minutes.
- 9) Cut pork into 1/4-inch-thick slices. Serve with balsamic-braised red cabbage and onions and boiled new potatoes with chive butter