

Pork Loin with Blackberry-Ginger Balsamic

- 5 pounds pork tenderloin
- 1 teaspoon rosemary
- 2 teaspoons Migliore Northern Italian Seasoning
- 2 cloves pressed garlic
- 1/2 cup Migliore Blackberry & Ginger balsamic vinegar

Mix spices, garlic & balsamic, hold back 1/4 cup portion for later. Marinate pork in mixture at least 1 hour (or overnight) prior to placing in oven. Bake at 225° for approximately 4 to 5 hours. Take out of oven and drizzle the remaining Blackberry Ginger Mixture over the pork loin, bake an additional 20 to 30 minutes at 450° oven. Remove from oven and let it rest 5 minutes before slicing.