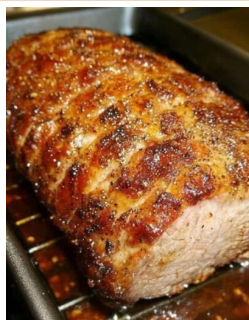


Herb-Crusted Pork Roast Recipe with a Perfect Oven Finish

It is classic, practical, and exactly the kind of recipe worth keeping in the regular rotation.



OVEN
425°F

TIME
30 min

TEMP
145°F

PRINT
Recipe Card

INGREDIENTS

Olive oil spray
1 tablespoon Diamond Crystal kosher salt, or 1/2
tablespoon of another salt
1/2 teaspoon black pepper
1 tablespoon garlic powder
1 tablespoon paprika, regular or smoked
1 teaspoon dried sage
1 teaspoon dried thyme
3 pounds boneless pork shoulder butt roast or loin

DIRECTIONS

1. Prepare the pan: Line a rimmed baking sheet with foil and place a wire rack on top. Spray the wire rack with olive oil.
2. Make the seasoning blend: In a small bowl, mix together the kosher salt, black pepper, garlic powder, paprika, dried sage, and dried thyme.
3. Season the pork: Pat the pork dry with paper towels and place it on the wire rack.
4. Rub the spice mixture all over the roast, covering it evenly. Spray the top liberally with olive oil.
5. Preheat the oven: Heat the oven to 425°F. Let the roast sit at room temperature while the oven preheats, about 30 minutes.
6. Roast the pork: Insert an oven-safe meat thermometer probe into the center of the roast.
7. Place the roast in the hot oven and cook for 20 minutes.
8. Then reduce the oven temperature to 350°F and continue roasting until the thermometer reads 145°F, about 2 hours total depending on the cut and thickness.
9. Rest before slicing: Remove the roast from the oven and loosely tent it with foil. Let it rest for 20 minutes before slicing.
10. If the roast is tied with butcher's twine, remove the twine before serving.

SWAPS & NOTES

Both boneless pork shoulder butt roast and pork loin can work here, but they are slightly different cuts.

Pork shoulder tends to be a bit richer and more forgiving, while pork loin is leaner and benefits especially from careful temperature monitoring.

Smoked paprika adds a little extra depth, but regular paprika still gives the roast great color and a mild earthy flavor.

Using an oven-safe thermometer probe is especially helpful with pork roast because it takes the guesswork out of doneness and helps you avoid overcooking.

TIPS FOR SUCCESS

Patting the roast dry before seasoning helps the spice mixture stick better and improves the final crust.

Starting the roast at a higher temperature gives it a better exterior color and flavor before the lower heat gently finishes the inside.

Use a thermometer instead of relying only on time.

Pork roast size and shape can vary, and temperature is the best way to make sure it comes out right.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/herb-crust-ed-pork-roast-recipe-with-a-perfect-oven-finish/>