

Herbed Pork Rib Roast

MAKES: 8 servings

Ingredients:

1 tablespoon garlic powder

1 tablespoon onion powder

1 tablespoon dried marjoram

1 tablespoon dried parsley flakes

1 to 2 teaspoons cayenne pepper

1 bone-in pork rib roast (about 4 pounds)

Instructions: Combine the garlic powder, onion powder, marjoram, parsley and cayenne; rub over roast. Place in a large shallow glass dish. Cover and refrigerate overnight. Place roast bone side down in a shallow roasting pan. Bake, uncovered, at 350° 80-90 minutes or until a thermometer reads 145°. Let stand for 10 minutes before slicing.

Harvest Bell Farm