

# Iberico Lomo w/ Sweet & Savory Mustard Sauce

serves 4

## Mustard Sauce

2 qt	Chicken Bone Broth	6 ea	Garlic Cloves, Smashed
½ lb	Bacon	1 tsp	Black Peppercorns
2 ea	Sweet Yellow Onion, Julienne	2 sprigs	Fresh Thyme
2 Tbsp	Honey	1.5 Tbsp	Cold Unsalted Butter, cut into tiny cubes
2 ea	Bay Leaf	1 Tbsp	Whole Grain Mustard (Can sub Dijon)

## Pork Loin

1 ea	Iberico Pork Loin
1 Tbsp	Unsalted Butter
1 tsp	Water

**1** Combine all dank sauce ingredients in a large pot and bring to a simmer. *Let sit at a low simmer for 6 hours.*

\*sauce can be made ahead of time & stored in the fridge.

**2** Strain through a fine mesh sieve into another pot. Return liquid to med-med high heat and begin reducing. Keep liquid just above a simmer. Continue to simmer for an hour at minimum.

**3** Test sauce consistency; stick a spoon in it, pull the spoon out and make a line through the sauce with your finger on the back of the spoon. If the line holds, you've reached the correct consistency. If the line doesn't hold, it needs to reduce further. You should have about 1.5 cups of sauce when it has reduced fully.

**4** Once you have reached your desired consistency, add the butter and mustard. Check the sauce for seasoning. Add salt if necessary. If it is too salty, you can balance it by adding more butter & mustard.

**5** Season Loin generously with salt and pepper. Place on a sheet pan equipped with a cookie cooling rack. Allow to sit at room temp for 30 minutes prior to roasting.

**6** Place Loin into oven and roast to an internal temp of 135 degrees. As with the beef that you roasted, it is better to pull it at 132 degrees than it is to pull it at 138 degrees. Allow to rest for 10 minutes prior to slicing.

