

## ROAST PORK IN A SKILLET

### INGREDIENTS

*SERVES 4*

4-rib pork loin, with generous fat cap

Salt

1 loaf sourdough bread, crusts trimmed & bread cut into 1-inch cubes

Dark greens, such as Swiss chard, mustard greens, or escarole, washed and torn

One hour before cooking, rub the pork top and bottom with lots of salt. This is a dry brine, so be generous with the salt.

Preheat the oven to 400°F.

Place the pork loin in a cast-iron skillet and roast for 1 hour and five minutes.

Remove from the oven and transfer to a serving platter. After its gauntlet in the oven, the loin is exhausted, so let it rest for 15 minutes.

Pour off some of the fat from the skillet. Toss the sourdough croutons into the skillet, along with a handful of greens.

Roast in the oven during the loin's nap and toss every five minutes.

Slice the loin and serve with the vegetables and croutons.