

Pork Loin Baked in Sea Salt with Jamón Ibérico

Serves 6

Adapted from *Made in Spain* by Jose Andres

- 3 lbs sea salt or kosher salt
- 4 Sprigs rosemary
- 4 sprigs flat leaf parsley
- 6 sprigs thyme
- 2-lb pork loin
- 4 oz Jamón Ibérico or Serrano ham
- Extra virgin olive oil

About 2 hours before you want to eat – place pork on counter and allow to come to room temperature.

About 1 hour 10 minutes before you want to eat – preheat oven to 425. In a large bowl, combine salt with 3 or 4 Tb of water. Using your hands, mix until the salt resembles wet sand. Spread about 1/3 of the salt on a baking sheet and pack into a rectangle about 2” longer and 2” wider than the pork. Place half of the herbs on top of the salt, then place the pork on top of the herbs. Place the remaining herbs on top of the pork. Carefully and tightly pack the salt around the pork and herbs. You can place a probe thermometer in the meat at this point if you want to do so.

About 50 minutes before you want to eat – place the pork in the oven. Cook for 30 – 40 minutes until the internal temperature reaches 135 degrees. Remove from oven and allow to rest for 5 minutes. Crack open the salt crust and remove the top (which should come off in one piece). Transfer the pork to a cutting board. Remove any herbs stuck to the pork and brush off any loose salt. Rest for 5 more minutes, then slice into ½” thick slices.

Place a slice of the ham in between each slice of pork loin. Drizzle with olive oil and serve immediately.