

Roasted Pork Rack

Ingredients

- 1 T Honey
- 1 Orange (zested and juiced)
- 1 Lime (zested and juiced)
- 2 T Olive Oil
- 1 Rack of Pork
- 1 t Red Pepper Powder
- 2 t Salt
- 1 T Coriander Seeds (cracked)
- 1 T Cumin Seeds

Instructions

Whisk together honey, juice, and olive oil and pour over pork in a re-sealable plastic bag . Add seasoning and zest and refrigerate overnight.

Preheat oven to 450 degrees F. Place pork on roasting rack and roast for 10 to 15 minutes or until rack turns a deep golden brown. Reduce heat to 275 and roast for an additional 35 to 50 minutes or until pork reaches a internal temperature of 140 degrees F. Remove pork from oven and let rest for 15 minutes. Slice chops and serve.