## Cider-Brined Pork Roast with Potatoes and Onions

## Ingredients

- 1 cup (packed light brown sugar
- 1 cup kosher salt plus more
- 8 bay leaves, divided
- 3 Tablespoons coriander seeds, divided
- 1 teaspoon black peppercorns plus more freshly ground
- 1 guart cold unfiltered apple cider (used regular if you can't find unfiltered)
- 1 pork loin roast about 5 pounds
- 6 medium potatoes
- 4 medium yellow onions (part can be red onions)
- 5 Tablespoons olive oil

## Directions:

- 1. Bring brown sugar, 1 cup salt, 2 bay leaves, 1 Tbsp. coriander seeds, 1 tsp. peppercorns, and 2 cups water to a boil in a medium saucepan.
- 2. Reduce heat and simmer, stirring occasionally, until sugar and salt dissolve, about 4 minutes.
- 3. Add cool cider and 2 cups ice and let cool.
- 4. Place pork and brine in a large(2 gallon) resealable plastic bag.
- 5. Seal bag and chill at least 8 hours.
- 6. Remove pork from brine and pat dry with paper towels. Let sit at room temperature 1 hour
- 7. Toss potatoes and onions with 4 Tbsp. oil in a large roasting pan and season with salt and pepper, set aside.
- 8. Place rack in lower third of oven and preheat to 425°.
- 9. Using the side of a chef's knife, crush remaining 2 Tbsp. coriander seeds.
- 10. Season pork with salt and pepper and rub all over with crushed coriander.
- 11. Heat remaining 1 Tbsp oil in a large skillet over medium-high heat
- 12. Cook pork until browned on all sides. 8-10 minutes.
- 13. Transfer port to roasting pan and nestle in among vegetables.
- 14. Lay remaining 6 bay leaves over top of pork.
- 15. Turn vegetables about half way through cooking
- 16. Cook until pork has internal temperature of 160. Mine took 1 hour but allow more time as ovens differ.
- 17. Let roast rest 30 minutes before slicing.

Note the pork can be brined up to 2 days, keep chilled.