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 quart 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.