

Tim Farmer's Country Kitchen

LEMON PEPPER PORK LOIN

*1 pork loin
1 cup water
1 can chicken broth
1/2 cup white wine
Lemon Pepper seasoning*

Preheat oven to 350. Place pork loin in roast pan, on rack, fat side up. Pour liquids into bottom of roast pan for moisture. Cover top of pork loin with thick layer of lemon pepper. Cover with roast pan lid and put in oven for 2 hours.



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