



## Lilly LaPira's Cheater's Porchetta

### Ingredients:

- 4 garlic cloves, finely chopped; plus 2 whole heads, halved crosswise
- 1 tablespoon coarsely chopped rosemary
- 1½ teaspoons salt
- 2 tablespoons olive oil, divided
- Freshly ground pepper
- 1½ pound pork tenderloin
- 4 slices of bacon

### Preparation:

Preheat oven to 425°. Toss chopped garlic, rosemary, salt, and one tablespoon of the oil in a small bowl; season with pepper.

Rub garlic mixture all over the tenderloin (preferably in the morning and then refrigerate till ready to cook). Scatter rosemary springs in a large baking dish. Wrap bacon slices around tenderloin and tie at intervals to keep it in place. Use a hot skillet to quickly sear the tenderloin so bacon is somewhat crispy then place on top of the rosemary in the baking dish. Nestle the halved heads of garlic around the tenderloin and drizzle with the remaining olive oil.

Place in the preheated oven and roast for 10 minutes; turn heat down to 300° and roast for an additional 30 minutes. Transfer to cutting board and let it rest for at least 10 minutes before slicing, removing the string as you slice.