

Julia Child's Pork With Allspice Dry Rub

Recipe from **Julia Child**

Adapted by **Julia Moskin**

Time At least 1½ hours, plus at
least 6 hours' marinating

Rating ★ ★ ★ ★ ★ (615)



Evan Sung for The New York Times

The allspice is really what makes this recipe, adapted from “Mastering the Art of French Cooking” by Julia Child, which was featured in a New York Times article about readers’ favorite recipes from her cookbooks. It is a simple process: make a dry rub, cover a well-marbled pork loin with it for at least 6 hours, and then roast or grill the meat. A few minutes’ preparation before work yields a fine roast for a late supper, or the same time spent on a weekend brings a fine feast in for dinner. —**Julia Moskin**

INGREDIENTS

Yield: 8 to 10 servings

3-to 4-pound boneless pork roast
with a good marbling of fat, or two
large tenderloins for the grill

4 teaspoons kosher salt

½ teaspoon freshly ground black
pepper

1 teaspoon dried thyme or sage
leaves

1 bay leaf, crushed

¼ teaspoon ground allspice

2 cloves garlic, minced or put
through a press

PREPARATION

Step 1

Dry the meat well with paper towels. In a bowl or a mortar, mix the remaining ingredients together and rub into the surface of the pork. Place in a covered dish and marinate in the refrigerator for at least 6 hours or up to 2 days. Turn the meat 2 or 3 times if the marinade is a short one; several times a day if longer.

Step 2

Heat oven to 325 degrees, or a grill to medium-high. Scrape off the marinade and dry the meat thoroughly with paper towels.

Step 3

For roasting, place meat on a rack in a shallow pan and turn often until just cooked through, about 30 minutes per pound or until internal temperature reaches 140 degrees.

Step 4

For grilling, place meat on a rack over a medium fire and turn often until

Private Notes

10 months ago

Serve with brussel sprouts or butternut squash puree or butternut and arugula salad
