

## Seasonal Eating



## Roasted Pork Loin with Corn and Lime Sauté

2 teaspoons chili powder  
1/2 teaspoon garlic powder  
1/2 teaspoon ground cumin  
1 teaspoon dried oregano  
1/2 teaspoon kosher salt  
2 dashes cayenne pepper  
Few grinds black pepper  
2 tablespoons lime juice  
2 teaspoons olive oil  
1 boneless pork loin roast

2 tablespoons butter, divided  
1 tablespoon olive oil  
1 1/2 cups diced onion  
1 teaspoon kosher salt, divided  
2 cups (heaping, 4 ears) corn kernels  
1/2 teaspoon chili powder  
1 teaspoon lime zest  
Black pepper  
1/4 lime  
3 tablespoons chopped fresh cilantro

In a small bowl combine chili powder, garlic powder, cumin, oregano, salt, cayenne, black pepper, lime juice and olive oil. Rub chili mixture over the outside of the roast. Place fat side up in a 9"x13" pan or roasting pan with a rack in the bottom. Add about 1" of water. Place in a 350 degree oven for about 1 1/2 - 2 hours until a thermometer reads 155 degrees. Let stand for 10 minutes before slicing.

During the last half hour of the meat cooking, melt 1 tablespoon of the butter with the olive oil in a medium sauté pan over medium low heat. Add the onion and 1/2 teaspoon of the salt, cover and cook, stirring occasionally until translucent, about 5 minutes.

Uncover, turn up the heat to medium and sauté, stirring frequently until lightly browned, 4-5 minutes more.

Add the remaining tablespoon of butter, corn and remaining 1/2 teaspoon of salt. Cook, stirring frequently and scraping the bottom of the pan with a wooden spoon, until the corn is tender but still slightly toothy to the bite, 4-5 minutes. (It will begin to intensify in color, glisten and be somewhat shrunken in size.)

Add the chili powder and cook, stirring, for 1 minute. Stir in the lime zest and remove the pan from the heat. Let the corn sauté sit undisturbed for 2 minutes.

Stir again, scraping up the browned bits from the bottom of the pan. Season with a few generous grinds of pepper and a good squeeze of the lime. Stir in the cilantro. Let sit for another couple of minutes if you have time. Stir and season with more salt, pepper or lime juice.

Slice Pork Loin and spoon Corn Sauté over the top.