

Pork Roast with Bacon & Mushroom Gravy

3 Lb Boneless Pork Loin Roast	6 Tbsp All Purpose Flour
1 Tbsp + 2 tsp Cajun Seasoning	1 Tbsp Minced Garlic
1 tsp Salt	6 oz Sliced Button Mushrooms
½ tsp Black Pepper	1 Qt Low Sodium Beef Broth
6 oz Thick Cut Bacon	1 tsp Worcestershire Sauce
1 Large Yellow Onion, finely chopped	2 Tbsp Sliced Green Onion Tops
1 rib Celery, finely chopped	
½ Medium Green Pepper, chopped	Cooked White Rice

Season the roast with 1 Tbsp Cajun Seasoning, salt and black pepper. If using a high salt Cajun Seasoning, such as Tony's, reduce or eliminate the salt. Rub the seasoning into the roast. Dice the bacon and fry in a Dutch Oven until crispy. Remove with a slotted spoon and drain on paper towels. Add the roast to the pan and cook on high heat until browned on all sides. Remove roast to a platter.

Add the flour to the pan and cook, stirring constantly, until a milk chocolate roux is formed. Add the chopped onion, celery and bell pepper. Cook until the vegetables are wilted. Add the remaining 2 tsp of Cajun Seasoning and garlic and cook for 1 minute. Add the mushrooms and cook, stirring frequently, until they have released their liquid (about 4 minutes). Add the beef broth and Worcestershire sauce and bring sauce to a boil. Return the roast to the pan and cover. Reduce heat to low and cook for 30 minutes. Turn roast over and cover. Continue to cook on low for an additional 20 minutes or until an instant read thermometer reads 145 to 150°F.

Remove roast from pan and cover loosely with a tin foil tent to keep warm. Add green onion tops and cook, uncovered, for 10 to 15 minutes, or until sauce is thick enough to coat the back of a spoon. Stir in bacon. Slice the roast and serve with cooked white rice and gravy ladled over. Serve with Southern Style Smothered Green Beans.