

Porketta Roast

Prep 15 m • **Cook** 1 h 30 m • **Makes** 5 • **Source** Allrecipes.com

INGREDIENTS

1 tablespoon dill seed
1 tablespoon fennel seed
1 teaspoon dried oregano
1 teaspoon lemon pepper
1/4 teaspoon onion powder
1/4 teaspoon garlic powder
4 pounds boneless pork roast

DIRECTIONS

Preheat oven to 325F (165C).

In a small bowl, combine the dill seed, fennel seed, oregano, lemon pepper, onion powder and garlic powder. Mix well and apply to the roast. Place roast in a 10x15 inch roasting pan.

Bake at 325F (165C) for 1 to 1 1/2 hours, or until internal pork temperature reaches 145F (63C).