

## Lomo de Cerdo Mechado

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PORK LOIN WITH BACON STRIPS

### Ingredients:

750 g (1½ lb) pork loin (whole)  
100 g (4 oz) bacon  
2 cloves garlic  
Pepper  
Thyme  
Olive oil  
Salt

### Preparation

Crush the garlic in a mortar and smear over the meat. Leave to stand for at least one hour. Slice the bacon into strips 1 cm (½ inch) wide

Once the meat is ready use a cloth to wipe off the garlic. Insert the bacon lengthways into the meat, keeping the strips close together. Season with salt and thyme and place in an ovenproof dish.

Preheat the oven to a medium temperature. Pour a glass of very hot oil over the meat and place in the oven to roast for 30-40 minutes, turning occasionally to make sure it is brown all over. Pour a little water over the meat if necessary.

Serve hot in thin slices with the cooking juices spooned over, or cold with mayonnaise.