**Roast Pork Seasoning**

**Ingredients:**

6 cloves garlic, smashed

1 Tbsp. rosemary

1 Tbsp. salt

2 tsp. pepper

1 tsp. 6 pepper blend

2 tsp. sage

1 Tbsp. adobo

2 Tbsp. olive oil

**INSTRUCTIONS**

1. Put all ingredients except for the garlic and olive oil into the spice grinder. Grind until it is all powder.
2. Add the garlic. Blend until the garlic is broken up and the mixture is clumpy.
3. Scrape out into a small bowl. Add olive oil and mix.
4. Rub the pork loin down on all sides with the mixture.
5. Wrap tightly in 3 layers of plastic wrap and put back in the cooler.