



A meal fit for a Queen!

So you're asking yourself, "What does this have to do with my cars?"

Absolutely nothing!

We wanted to take this newsletter to remind you that there are other important things to take care of. You put up with each others' little idiosyncrasies and our thinking is maybe we can give you a little gift idea. Now on the chance that you have no interest in actually cooking a meal you can always go out to dinner. Just make sure the car is in good working order so that you can have a perfect evening out.

Cooking dinner for Him/Her?



Send a picture of your valentines dinner to us at:

charlie@justdrivehappy.com

We will review all the submitted photos on Feb. 16th. The winner will get two movie tickets to any Regal Cinema.

(A \$35 Value)

Here's a suggestion from
Williams Sonoma

Roasted Pork Loin w/ Truffle Sauce

Ingredients

- 1 bone-in pork loin roast with 6 bones, about 4 1/2 lb., Frenched Kosher salt and freshly ground pepper, to taste
- 2 Tbs. vegetable oil
- 2 fresh rosemary sprigs
- 1 cup truffle finishing sauce

Directions

Season the pork roast with salt and pepper. Let stand at room temperature for 30 minutes. Preheat an oven to 400°F. Heat a 5 1/2-quart Dutch oven over medium-high heat. Pour in the oil and heat until shimmering. Add the pork and brown on all sides, 3 to 5 minutes per side. Add the rosemary to the pan and transfer to the oven. Roast the pork for 45 minutes, then turn it over and continue roasting until an instant-read thermometer inserted into the center of the meat, away from the bone, registers 145°F for medium, 30 to 45 minutes more. Transfer the pork to a carving board, cover loosely with aluminum foil and let rest for 15 to 20 minutes. Meanwhile, pour off the excess fat from the pan. Pour the finishing sauce into the pan, set over low heat and stir, scraping up the browned bits from the pan bottom, until the sauce is hot, 1 to 2 minutes. Carve the pork roast between the bones into 6 chops and transfer to a warmed platter. Spoon the sauce over the chops and serve immediately. Serves 6.

