

Ingredients

- | | |
|--------------------------|------------------------------|
| 1 tablespoon dill seed | ¼ teaspoon onion powder |
| 1 tablespoon fennel seed | ¼ teaspoon garlic powder |
| 1 teaspoon dried oregano | 4 pounds boneless pork roast |
| 1 teaspoon lemon pepper | |

Instructions

Preheat oven to 325 degrees F (165 degrees C).

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