

# Crown Roast of Pork

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Ingredients:

1 8 – 9 lb. crown roast of pork (14 -22 ribs, depending on how meaty the ribs), Frenched and prepped by butcher  
1 tbl. fresh thyme (or 1 tsp. dried)  
1 tbl. chopped fresh sage (or 1 tsp. dried)  
2 tsp. kosher salt  
¼ tsp. freshly ground black pepper  
1 cup water

Stuffing:

4 cups cubed day-old bread (¾ inch cubes)  
½ lb. Italian sausage meat  
Butter  
½ cup finely chopped onion  
½ cup finely chopped celery  
¼ lb. Granny Smith apples, peeled, cored, chopped (about 2 cups)  
¼ cup chopped fresh parsley  
1 tsp. chopped fresh sage (or ½ tsp. dried)  
1 tsp. chopped fresh thyme (or ½ tsp. dried)  
Salt and freshly ground black pepper

Directions:

Mix together the roast seasonings of thyme, sage, salt and pepper. Rub all over the roast. Let roast sit (wrapped) at room temperature for an hour before roasting.

Heat a large sauté pan on medium heat. Melt 2 Tbsp butter in the pan, add the cubed bread, and stir to coat the bread pieces with the melted butter. Let bread cubes toast; only turn them when they have become a little browned on a side.

Heat a large (4 to 6-qt) pan on medium high heat. Sprinkle a little salt on the bottom of the pan. Breaking of inch-sized chunks, add the Italian sausage to the pan, taking care not to crowd the bottom of the pan. Do not stir, just let cook until browned on one side, then flip the sausage over and brown on the other side. When browned, use a slotted spoon to remove, set aside.

You should have at least a tablespoon of fat in the pan, if not, add some butter. Heat the pan to medium high. Add the onions and celery and cook until onions are translucent, 3-5 minutes. Add the chopped apples and cook for a few minutes more. Add back in the browned sausage, the butter toasted bread cubes, parsley, thyme, and sage. Gently mix. Season to taste with salt and pepper. Remove from heat.

Preheat oven to 350°F. Place the crown roast in a shallow roasting pan. Fill the center of the crown loosely with stuffing (do not pack in the stuffing). Whatever extra stuffing you have, place in a separate, buttered, oven proof pan. Cover the tips of the ribs with aluminum foil to prevent scorching of the bones. Add one cup water to the pan.

Roast pork on middle rack of oven. Cover the stuffing with foil after about 30 minutes. Cook until a meat thermometer inserted deep into center of meat (do not touch bones, which are on the outside of the roast) registers 150°F, about 2 to 2 1/2 hours total.

Add 1/2 cup of water to the remaining stuffing, and bake it (next to or under roast, starting 30 minutes before roast is done, or while the roast is resting), covered with foil, 30 minutes.

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Transfer pork to a platter and let stand 20 minutes.

To carve the pork, steady the roast with a fork, with a large sharp knife, cut down through each rib to detach the pork chops.

Cook's Note: You will need to special order the roast already prepped and tied from your butcher.

Do not rely on cooking time to know when the roast is done. Cooking times vary depending on the size of the roast, how many ribs, or your particular oven. Invest in a meat thermometer before attempting a roast like this.

~ Credit: [simplyrecipes.com](http://simplyrecipes.com)