



The Ultimate Pork Crown Roast

Recipe courtesy of Tyler Florence



Total Time:
5 hr 45 min
Prep: 15 min
Inactive: 3 hr
Cook: 2 hr 30 min

Yield:
12 to 14 servings
Level:
Easy

The Ultimate Pork Crown Roast

Ingredients

- ✓ 1/2 bunch thyme, leaves only
- ✓ 1/2 bunch fresh sage, leaves only
- ✓ 2 cloves garlic, gently smashed and paper removed
- ✓ kosher salt and freshly ground black pepper
- ✓ Extra-virgin olive oil
- ✓ 10 pounds pork rib roast (about 12 to 14 ribs)
- ✓ Apple Pecan Stuffing, recipe follows
- ✓ Gravy, recipe follows

- ✓ Watercress, for garnish, optional
- ✓ Special equipment: roasting pan fitted with roasting rack

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Directions

Preheat oven to 375 degrees F. Set rack on the bottom third of the oven so the roast will fit completely inside.

In a small mixing bowl or mortar and pestle, combine thyme, sage, garlic, and salt and pepper, to taste, and mash to break up herbs and garlic. Add oil, about 1 cup, and combine with pestle.

Take crown roast of pork and if your butcher hasn't already prepared it, clean the bones of meat with a boning knife (French them) and make a small cut into the meat in between each rib so you can wrap it into a circle easily; save the scraps. Rub the pork all over with the herb mixture. With the ribs on the outside, wrap the rack around onto itself so the ends meet and secure with kitchen twine so it holds its crown shape. *Cook's note: if you are doing this by yourself, using a skewer to help hold its shape while you wrap the kitchen twine around the roast.

Place in a roasting pan. Add the scraps into the bottom of the pan alongside the roast. This will help add flavor to your sauce. Set aside to bring the pork to room temperature prior to cooking.

Fill the cavity with Apple Pecan Stuffing.

Cover the stuffing and the tips of the rib bones with foil then place the whole roast in the oven and bake for 2 hours and 20 minutes, an instant-read thermometer inserted near the bone should register 150 degrees F when done. About 30 to 45 minutes prior to doneness, remove the foil to brown the stuffing and create a crust. Remove from the oven, loosely cover with foil and allow to rest for 30 minutes before cutting. Serve with Apple Pecan



Apple pecan stuffing

SERVINGS: Yield: about 4 cups

INGREDIENTS

3 tablespoons extra-virgin olive oil

1 clove of garlic, gently bashed
with the side of your knife

1 bunch fresh sage, whole on stem

4 sprigs fresh thyme

2 large onions, roughly chopped

3 Granny Smith apples, peeled and
cut into small wedges

1 1/2 cups raw pecans

5 cups of hand-torn sourdough
bread (crusts removed)

2 large eggs

3/4 cup heavy cream

1 1/2 cups low-sodium chicken
stock

1/4 bunch fresh flat-leaf parsley,
roughly chopped

Kosher salt and freshly ground
black pepper

Extra-virgin olive oil

PREPARATION

Baking Directions:

Set a large saute pan over medium heat and add olive oil, garlic, sage and thyme. As the oil heats up the herbs will crackle and fry, infusing the oil. Remove the sage and set aside on a paper towel to drain. These will be used as a garnish. Add onions to the pan and cook over medium heat for 15 minutes until caramelized. Season with salt and pepper. Remove onions from pan and add apple wedges and pecans. Gently saute until pecans are lightly toasted and apples are just cooked slightly, about 3-5 minutes. In a large mixing bowl combine eggs, cream and chicken stock and stir with a whisk. Add torn sourdough, caramelized onions, apples, pecans and chopped parsley. Using a wooden spoon, mix the stuffing well. Season and finish with a drizzle of olive oil. Stuff into cavity of pork crown roast and cook accordingly with roast. Cover with foil during cooking if the top becomes too brown. Garnish roast with fried sage.