

Capenza's Roast Pork with Fresh Grape Juice

Servings : 6

Amount	Measure	Ingredient - Preparation Method
16		sage leaves
1	sprig	fresh rosemary (4 inches) - leaves removed and stems discarded
2	teaspoons	kosher salt
1	teaspoon	freshly ground black pepper
1		bone-in loin pork roast (6 bones - about 4 pounds) - chine removed
1	pound	seedless red grapes (enough for 2 cups grape juice)
1	cup	onions - finely chopped
1/2	cup	celery - finely chopped
1/2	cup	carrot - finely chopped
6	cloves	garlic
2	tablespoons	olive oil
2	teaspoons	cornstarch - mixed with 2 tbs water
		fresh grape and sage leaves for garnish

Finely chop the sage and rosemary leaves and combine with salt and pepper in small bowl.

Cut some slashes in the fat side of pork and rub the herb mixture into the slashes and all over the surface of the meat.

Puree the grapes in a blender. Set juice aside.

Preheat oven to 450.

Scatter the onions, celery, carrot and garlic in a roasting pan, sprinkle with salt and pepper and drizzle with the oil. Place the roast, fat-side up, on the vegetables. Put in the preheated oven for 15 minutes. Lower the temperature to 325. Pour 1 cup of the grape juice over the roast and roast, adding water if the juice evaporates completely. After 45 minutes, begin checking the internal temperature and remove roast when it reaches 140-145, which may take 1-1.25 hours. Transfer the roast to a platter and cover loosely with foil for 15 minutes.

Put the roasting pan over medium-high heat and add the remaining 1 cup of grape juice. Bring to a boil, scraping up any bits from the bottom of the pan. Transfer the contents of the roasting pan to a small saucepan, let stand for a few minutes, and remove the fat from surface. Reduce the pan juices over high heat until slightly syrupy. If you'd like a fresher grape taste, reduce the sauce less and thicken with cornstarch mixture.

To serve, separate bones from the meat and cut into individual rib bones. Slice the meat into 1/2 inch slices and pour the sauce over them. Garnish with leaves and bones.