

# Crown Roast of Pork with Lady Apples and Shallots

Servings : 16

Amount	Measure	Ingredient - Preparation Method
16		bone pork crown roast
1 1/2	cups	light brown sugar - packed
10	ounces	kosher salt (2 cups diamond or 1.25 cup morton)
1	cup	apple cider vinegar
12	cloves	garlic - minced
2	tablespoons	fresh thyme - chopped
8	sprigs	fresh thyme
1	tablespoon	brown mustard seeds
1	teaspoon	black pepper
6	tablespoons	whole grain dijon mustard
4	tablespoons	olive oil - divided
4	ounces	bacon - chopped
12		lady apples - chopped
1 1/2	pounds	shallots - peeled and halved
3	cups	dry hard cider

Create a 1" deep, 3" long slit between each rib. Place ribs into resealable bag and chill.

Heat brown sugar and salt and 4 cups water over medium heat, stirring until sugar and salt are dissolved, about 5 minutes. Remove from heat and add vinegar and 4 cups ice water. Chill until cold, about 1 hour.

Divide brine into pork bags and chill for 8-24 hours.

Remove pork and pat dry. Place on large, rimmed baking sheet for 2 hours.

Preheat oven to 300. Mix garlic, choppe thyme, mustard seeds, pepper, 1/4 cup mustard and 2 tbspn oil. Smear all over pork, working into slits. Cover tops of bones.

Heat 2 tbspns oil in a skillet over medium. Cook bacon until crisp. Transfer to roasting pan with slotted spoon.

Working in batches, add apples, cut side down and shallots to bacon skillet and cook over med-high heat until golden brown, about 5 minutes. Transfer apples to roasting pan, flip shallots and cook for 3 minutes and put in pan.

Remove skillet from heat and add cider, scraping up brown bits. Pour into roasting pan. Place pork in center, pushing apples and shallots to edges; reserve skillet. Cook until 135, 105-135 minutes.

Remove roast from oven and transfer apples and shallots to a platter, tent with foil. Increase oven to 500. Transfer pork to cutting board and pour juices into skillet. Return roast to roasting pan and roast until browned and crisp, 5-10 minutes. Transfer back to board and let rest 30-45 minutes before cutting into chops.

Just before serving, whisk 2 tbspns mustard into pan juices in skillet and bring to simmer over med heat. Cook until reduced to 1 cup, 7-10 minutes.

Transfer chops to platter with apples and shallots. Spoon sauce over.