

Crown Roast of Pork with Onion and Bread Crumb Stuffing

Servings : 12

Amount	Measure	Ingredient - Preparation Method
		stuffing
6	cups	onion - chopped
2 1/2	teaspoons	salt
3/4	cup	butter
2	tablespoons	fresh sage - chopped
1	tablespoon	fresh marjoram - chopped
1	teaspoon	black pepper
1 1/2	tablespoons	cider vinegar
1/2	cup	dry white wine
1	pound	country loaf - coarse crumbs
3/4	cup	ground pork
1	cup	celery - chopped
		roast
1	teaspoon	fresh sage - chopped
1	teaspoon	fresh marjoram - chopped
2	teaspoons	salt
1/2	teaspoon	black pepper
10	pounds	crown roast
1 1/2	cups	water
		sauce
1/2	cup	dry white wine
1 1/2	cups	chicken broth
2	teaspoons	cornstarch - dissolved in 2 tbspsn water
2	tablespoons	cold butter

Make stuffing: Cook onions with 1.5 tspns salt in 3/4 stick butter in a 12 inch heavy skillet over moderate heat, covered, stirring occasionally, until tender, about 10 minutes. Continue to cook, uncovered, stirring frequently, until onions are pale golden, about 10 minutes more. Add sage, marjoram, and pepper, and cook, stirring, 5 minutes. Add vinegar and wine and boil, stirring occasionally, until liquid is evaporated and remove from heat.

Meanwhile, cook bread crumbs and remaining teaspoon salt in remaining 3/4 stick butter in a 12 inch nonstick skillet over low heat, stirring, until golden and crisp, 15 to 20 minutes.

Reserve 1 cup onions mixture, covered and chilled, for sauce. Transfer remaining mixture to a large bowl and stir in ground pork, celery and crumbs.

Roast: Put rack in lower third of oven and other on bottom. Preheat to 350.

Stir together sage, marjoram, salt and pepper in a small bowl, then rub over outside and bottom of roast. Put roast in a small, flameproof roasting pan and mound 2 cups stuffing loosely in center., then add water to pan. Transfer remaining stuffing to a buttered 2 qt baking dish and chill.

Roast pork in lower third of oven, covering stuffing and bone tips after 30m. Add more water if dry. Cook to 155, 2-3 hours.

Bake remaining stuffing 30m before roast is done, covered with foil. Increase oven to 425 after roast is removed and bake without foil until top is crisp.

Remove pork to platter and let stand 30m.

Make sauce: Transfer pan juices from roasting pan to a gravy separator and skim off fat. Straddle roasting pan across 2 burners, then add wine to pan and boil over high heat, stirring and scraping until reduced by half, about 5 minutes. Add reserved onion mixture, broth, pan juices and any juices from platter and bring bring to a simmer. Restir cornstarch mixture and add to pan, whisking, then simmer 2 minutes. Add butter and swirl pan until incorporated. Season with salt and pepper.

Carve pork and serve with stuffing and sauce.