

Ultimate Crown Pork Roast

Servings : 12

Amount	Measure	Ingredient - Preparation Method
1/2	bunch	thyme - leaves only
1/2	bunch	sage - leaves only
2	cloves	garlic - smashed
		kosher salt and pepper
		extra virgin olive oil
10	pounds	pork rib roast (12-14)
		apple pecan stuffing
3	tablespoons	extra virgin olive oil
1/2	bunch	fresh sage
1/2	bunch	fresh thyme
1	large	spanish onion - thinly sliced
3		granny smith apple - peeled and diced
1 1/2	cups	pecans
2		eggs
3/4	cup	heavy cream
1 1/2	cups	chicken broth
5	cups	sourdough bread - crusts removed 1in pieces
1/4	bunch	flat leaf parsley - chopped
		gravy
2	medium	carrot - chopped
1	large	onion - chopped
3	ribs	celery - chopped
1	medium	turnip - peeled and chopped
1		granny Smith apple - peeled, cored and chopped
1	clove	garlic - peeled
2	tablespoons	flour
1	cup	apple liqueur
4	cups	chicken broth

Preheat oven to 375. Set rack on bottom third of oven.

In a small mixing bowl, combine thyme, sage, garlic and salt and pepper and mash to break up. Add about 1 cup of oil and combine.

Take crown roast of pork and rub all over with the herb mixture.

Place in a roasting pan. Add any scraps to the bottom of the pan. Bring to room temperature.

Fill cavity with Apple-Pecan stuffing.

Cover stuffing and tips of bones with foil. bake for 2hr 20m until 150. About 30m before, remove foil from stuffing. Remove from oven, tent with foil and allow to rest for 30m.

Apple pecan stuffing - Set a large saute pan over med heat and add olive oil, sage and thyme sprigs. After crackling, remove sage and thyme ans set aside on a paper towel to drain. Add onions to the pan and cook over med heat for 15m until carmelized. Season with salt

and pepper. Remove from pan and add apples. Crush pecans and add to pan. Season. Gently saute until pecans are lightly toasted and apples are just cooked slightly - 3 to 5 minutes. Whisk egg, cream, stock, and salt and pepper. Add sourdough, onions, apples, pecans and chooped parsley. Mix.

Gravy - Place carrots, onion, celery, turnip, apple and garlic in a food processor and pulse until coarse. Once meat is removed from pan, set it over med-high heat. Add a 2 count of olive oil then add vegetable puree. Sweat for 7 to 8 minutes until most of moisture has cooled off, then dust with flour with the fat in the pan. Add the apple liquer and scrape. Gradually add stock, stirring. Bring to a simmer and season with salt and pepper. Simmer then remove from heat and strain.

Description: "pork"