

Sam's Favorite Crown Roast of Pork Recipe

By **Sam the
Butcher™**



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Sam's Tip – Order our premium quality pork roast ahead with Sam the Butcher in your neighborhood Big Y

Ingredients for approximately an 8 lb. roast, tied in a circle

Use a pan slightly larger than the roast

1/4 cup Olive Oil (approx.)

1 Tbsp. finely chopped garlic

1 tsp. each dried Thyme, oregano and rosemary
(or Herbs de Provence)

2 Tbsp. chopped fresh parsley

Approx. 1 Tbsp. Kosher Salt

1 tsp. coarse black pepper

Apple cider, water or white wine to keep the pan from burning

Add your favorite stuffing recipe to the inside. Cook additional stuffing separately.

- This roast has a beautiful presentation and is something you should present on a platter prior to carving.
- The roast has the backbone removed so it's easy to carve between the rib bones.
- Usually 2 chops per person and a full crown is 16 ribs, serves 8 to 10.
- Don't over cook it, cook to 150° degrees and let it rest
- If it's stuffed, make sure you check the internal temperature of the stuffing, like you would on a turkey
- Stuffing, although optional, are best that include fruits, like apples or cranberries, pecans etc. there are many recipes on line. Epicurious.com has a nice recipe for stuffing
- Cover just the bones and stuffing (if applicable) with foil until the last 30 minutes of cooking to brown them up without burning them
- Some recipes call for pre-brining the pork with a salt blend with apple cider and other spices, although not mandatory, it imparts even more flavor to the roast. Bon Appetit.com has a great recipe for brining.

Directions:

- Preheat oven to 350 degrees
- Place the roast in the pan, mix all the spices and oil and generously rub over the whole roast
- Add the Stuffing if applicable, and cover the rib tips with foil.
- Roast for approx. 2 – 2 ½ hours to 150 degrees, let the roast rest for 15- 20 minutes and carve.
- Really an easy roast that make a statement with it's presentation