

# Pork Crown Roast with Apple Stuffing

I bought the roast at Sparrow Meat Market in Kerrytown and ordered some paper chef's hats to fit on the ribs. Make the stuffing first (see Apple Stuffing) This recipe is from Epicurious. I use thick-cut applewood smoked bacon instead of regular and red cherry jam instead of red-currant jelly.

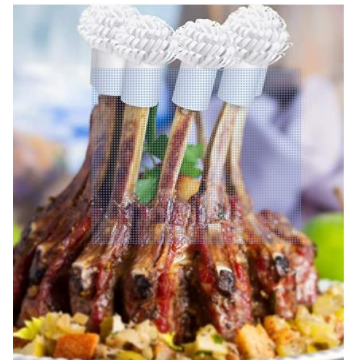


## Ingredients:

- 9 lb. pork roast with ribs, cut to form a crown
- 1 1/2 tsp. salt
- 1/2 tsp. pepper
- 1/3 lb. applewood smoked bacon
- 1/4 cup tart cherry jam

## Equipment:

- Large roasting pan
- Toothpicks
- Temperature probe



### Pork Crown Roast:

☑	Directions	Time (min)	
	Set oven rack to lower third. Preheat oven to 350 degrees		
	Sprinkle roast with salt and pepper. Place in a large roasting pan.	3	21
	Fill center with stuffing	2	
	Wrap sides of roast with bacon strips secured with toothpicks	2	
	Roast	30	
	Cover stuffing and tips of ribs with foil.	2	
	Roast until center of meat is 155 degrees	2 hr.	
	Transfer roast to a carving board and let stand. Collect juices.		
	Skim fat from pan drippings. Place pan on stovetop. Add 1 1/2 cups hot water. Heat water and deglaze the pan.	5	15
	Strain pan water into a saucepan. Discard solids.	2	
	Add 1/4 cup tart cherry jam and any juices from the cutting board. Simmer to melt jam.	2	
	Remove foil and cover tips of ribs with small paper chef's hats. Serve with sauce on the side.	2	
	Total	3 hr. 20 min.	