

Maple Glazed Rack of Pork



Ingredients

1 rack of pork (6 bones), 3-4 lb / 1.5-2 kg, frenched
3 cloves garlic, slivered
1 tsp / 5 mL finely chopped fresh thyme
Coarse salt and ground black pepper
½ cup / 125 mL pure maple syrup
¼ cup / 50 mL EACH grainy mustard and cider vinegar

Directions

1. Preheat oven to 375°F.
2. With sharp knife, cut small slits in rack of pork; Insert garlic slivers and chopped thyme into slits.
3. Season roast with salt and pepper. Place roast on rack in shallow roasting pan. Roast, uncovered, for 45 minutes.
4. Meanwhile, in small saucepan, combine remaining ingredients. Bring mixture to a boil. Reduce heat to low. Simmer until mixture is reduced by half and almost thickened, about 10 minutes.
5. Brush glaze all over outside of roast. Continue roasting until instant-read thermometer registers 155°F. (Insert thermometer into meaty center of rack, making sure that it does not touch any ribs. Take several readings to ensure temperature is even throughout.) Baste occasionally.
6. Transfer roast to a large serving platter. Tent loosely with foil and allow roast to rest 5-10 minutes before carving. Drizzle with pan juices if desired.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 10
- **Cook Time (Minutes):** 45
- **Number of Servings:** 6