Crown Roast of Pork with Grand Marnier Apricot Stuffing

Ingredients

1 crown roast of pork, 7-10 lb / 3 ½ -5 kg
1 cup / 250 mL diced dried apricots
1 cup / 250 mL Grand Marnier liqueur
½ cup / 125 mL butter
1 cup / 250 mL chopped celery
1 medium yellow onion, chopped
1-8 oz / 227 box herb stuffing
½ cup / 125 mL slivered almonds
½ tsp / 2 mL ground thyme
1 cup / 250 mL chicken broth
Salt and ground black pepper to taste

Directions

1. In small saucepan, combine apricots and Grand Marnier; heat to boiling. Remove from heat and set aside.
2. In large skillet, melt butter over medium heat. Add celery and onion; sauté 5-10 minutes.
3. In large mixing bowl, combine stuffing mix with reserved apricots and liquor, and sautéed celery and onion.
4. Add almonds and thyme. Stir to combine.
5. In glass measuring cup, heat broth to boiling; pour over stuffing mixture. Season with salt and pepper according to taste.

For all crown roasts:

Fill cavity with a foil ball. Place roast in roasting pan, bones pointing up. Cover bone tips with small pieces of foil. Preheat oven to 325°F. Roast:

- Small roasts less than 7 lb / 3 ½ kg for ½-1 hour;

- Medium roasts 7-9 lb / 3 ½ to 4 ½ kg for 1 ½ hours;
- Large roasts over 10 lb / 5 kg for 2-2 ½ hours.

Remove roast from oven. Carefully remove foil ball. Fill cavity with stuffing and cover with foil to prevent drying. Continue to cook all roasts for another 1 ½ hours or until instant-read thermometer registers 155°F. (Insert thermometer into meaty center of the crown, making sure that it does not touch any ribs. Take several readings to ensure temperature is even all around.) Remove roast from oven onto a clean cutting board. Remove foil from bone tips. Tent loosely with foil and let roast rest 10 minutes before slicing between ribs.

Additional Info

- **Cut:** Roasts
- **Prep Time (Minutes):** 35
- **Cook Time (Minutes):** N/A
- **Number of Servings:** 8-14 portions (depends on roast size)