

# Crown Roast of Pork with Savoury Apple Stuffing



## Ingredients

### Stuffing:

1 loaf Artesian bread, cut into ½-inch squares  
6 Tbsp / 75 mL unsalted butter  
½ cup / 125 mL EACH finely chopped yellow onion and celery  
1½ lb / 0.75 kg Gala apples, peeled, seeded and chopped  
⅓ cup / 80 mL lightly packed brown sugar  
1 tsp / 5 mL salt  
½ tsp / 2 mL ground black pepper  
½ tsp / 2 mL dried summer savory  
1 tsp / 5 mL EACH chopped fresh sage and thyme (or ¼ tsp / 1 mL EACH dried sage and thyme leaves)  
¼ tsp / 1 mL EACH ground nutmeg and ground cinnamon  
¼ cup / 50 mL chopped fresh parsley

### Roast:

1 crown roast of pork, 9 -11 lb / 4-5 kg  
1 tsp + ½ tsp / 7 mL salt  
½ tsp / 2 mL ground black pepper  
3-4 bacon slices

### Pan Sauce:

1½ cups / 375 mL water  
¼ cup / 50 mL red currant or apple jelly  
Salt and pepper to taste

## Directions

### For the stuffing:

1. Preheat oven to 350°F. Spread bread squares in single layer on baking sheet. Bake until dry and lightly toasted, about 15 minutes. Cool.
2. In heavy 12-inch skillet, melt butter over medium-high heat, Add onion and celery to skillet; sauté until softened, 4-5 minutes.
3. Stir in apples, sugar, salt, pepper, savory, sage, thyme, nutmeg and cinnamon. Reduce heat to low.
4. Cook, covered, until apples are tender, about 15 minutes; stir occasionally.
5. Stir in bread squares and parsley.

#### **For the roast:**

1. Preheat oven to 350°F.
2. Set oven rack in lower third of oven. Place roast in large roasting pan. Sprinkle inside and outer side of roast with salt and pepper.
3. Mound stuffing into cavity.
4. Wrap tips of rib bones with foil to prevent burning.
5. Wrap roast below bones with overlapping bacon strips, securing with wooden toothpicks.
6. Roast for 2 ¼-2 ¾ hours or until an 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.)
7. Cover stuffing loosely with foil after 30 minutes to prevent drying. Transfer roast to carving board. Remove foil from bone tips
8. Remove roast from oven. Tent loosely with foil and let rest 10 minutes before slicing between ribs.
9. Serve with pan sauce.

#### **For the pan sauce:**

1. Skim fat from pan drippings. Straddle pan across 2 burners. Deglaze pan by adding water and scraping up brown bits from bottom. Pour through fine sieve into a saucepan to remove solid pieces.
2. Add jelly to saucepan. Simmer sauce over medium heat until jelly is melted, about 4 minutes, whisking occasionally.
3. Skim off any fat that rises. Season sauce with salt and pepper according to taste.

#### **Additional Info**

- **Cut:** Roasts
- **Prep Time (Minutes):** 45
- **Cook Time (Minutes):** 180
- **Number of Servings:** 12