



# CROWN ROAST OF PORK WITH CRANBERRY WALNUT DRESSING

*\*\*\* Be sure to read through the entire recipe and the included tip sheet (pg. 3) before you begin, noting times and temperatures!\*\*\**

## Cranberry Walnut Dressing

1 lb. ground sausage, mild  
½ cup unsalted butter  
1/2 tsp. dried thyme  
1 tsp. dried sage  
1 large yellow onion, chopped  
1 cup chopped celery  
½ cup golden raisins  
½ cup dried cranberries  
½ cup chopped walnuts, toasted  
2 Tbs. chopped fresh Italian parsley  
1 lb. cubed bread or cornbread, dried or toasted  
kosher salt and freshly ground black pepper, 1 to taste  
2- 3 cups strong chicken broth, divided use

In a large sauté pan over medium high heat, cook sausage until no pink remains and juices run clear; add butter, thyme, sage, onion, and celery, cooking until onions and celery are softened and spices are very fragrant, approx. 10-15 minutes. Stir in raisins, cranberries, walnuts, bread cubes, and parsley; season with salt and pepper, to taste. Add broth, gently folding in a little at a time, until stuffing is a nice, very moist consistency. Reserve dressing to stuff into center of crown pork roast.

*\*Note: Dressing can also be baked separately from crown pork roast, if desired. Simply place dressing into greased baking dish; bake, covered, at 350 degrees for 25-30 minutes, adding more chicken broth during baking time if needed. Remove cover during last 10 minutes of baking time.*

## Crown Roast and Pan Sauce

1 16-rib pork rib crown roast, 8-12 lbs. total weight  
1 bottle Merlot or Cabernet red wine  
1-2 Tbs. McCormick Montreal Steak Seasoning Blend  
3 cups chicken broth  
1 cup dry red wine, use your favorite  
4 tablespoons unsalted butter, cut into 4 to 6 pieces  
2 tablespoons cornstarch, dissolved in 2 tablespoons cold water

The day before you want to roast your pork, place roast into a large container and pour wine over roast; let marinate, refrigerated, for 18-24 hours.

Preheat oven to 500 degrees F.

Remove roast from marinade and pat dry; discard marinade.

Place the pork into a roasting pan; generously rub with seasoning blend, using your fingers to get into all "nooks and crannies" of pork. Cover exposed bones of crown pork with foil. Roast the pork, uncovered, on center rack of oven for 20-25 minutes. Remove pork from oven and stuff with prepared stuffing, covering stuffing with foil.

Reduce oven temperature to 325 degrees F. and continue to cook roast until internal temperature reaches 145 degrees F (check towards interior of crown), about 2 1/2 - 2 3/4 hours for a 10 lb. crown roast (approx. 18 minutes per pound), checking internal temperature every 10-12 minutes starting after about 2 hours in the oven, so that roast doesn't become overcooked. (You can always add more oven time, but you certainly can't go back! And, there's nothing worse than overcooked, bone-dry pork.) \*\*Note - if cooking crown roast of pork unstuffed, it will take less time to cook, so keep a good eye on it.

Transfer pork to a cutting board, cover with foil, and let rest 20 minutes.

Meanwhile, drain roasting pan and discard liquids; place pan on stovetop over medium-high heat. Add broth and wine. Bring to boil; cook, scraping up browned bits, until liquid reduces to 2 cups, about 12 minutes. Reduce to simmer; add butter, stirring until butter melts. Whisk in cornstarch mixture; cook until sauce thickens, just a few seconds. Remove from heat; whisk until smooth. Strain if you like; season with salt and pepper.

Slice the roast in between each rib bone; drizzle pan sauce over pork slices and serve with stuffing on the side. Yield: 12 - 16 servings.

# Ordering and Roasting a Crown Roast of Pork

## 1. Place your Order Ahead of Time for This Specialty Roast.

Make a visit to your butcher and *specifically* tell him that you want a crown roast created from two separate and complete rib racks, chine bones removed, bones 1 through 8 of each rack frenched, then both racks tied together to form a perfect, round crown. You will then have 16 ribs, enabling you to serve 16 guests a beautiful piece of pork loin.

## 2. Lose the Chill and Don't Forget the Beauty Rest.

When you are ready to prepare your crown roast, be sure to remove it from refrigeration about an hour ahead of when you want it to go into the oven. A crown roast typically weighs between 10 - 12 lbs., so it's a BIG hunk of meat. Letting it set for that hour or so will allow the meat to lose it's chill and this beauty rest ensures that your crown roast will cook not only a little quicker, but much more evenly as well.

## 3. Find a Seasoning Assistant.

When seasoning your crown roast, it works best if you've got an extra set of hands available to help you with this process. Place the roast on it's side on a large sheet of foil. As one person holds and turns the roast, the other can work to get the seasonings down into all the nooks and crannies of the roast to ensure even application and flavor.

## 4. Roast like a Pro.

Position the oven rack into the lower third of the oven, leaving good headspace between the crown roast and the broiler element. I like to crank my oven up to about 500 degrees F., place my crown roast into the oven for about 20-25 minutes, then turn my oven down to 350 degrees to continue the cooking process - this really gets things cookin' AND puts a nice char on the roast, as well.

## 5. Use that Instant-Read Meat Thermometer!

After about 2 hours into the roasting process, begin taking the internal temperature of the crown roast, checking in several places to be sure the meat is up to temperature throughout. Insert the probe of the instant-read thermometer into the eye of the meat between the bones at the interior, checking for an internal temperature of 145 degrees F. (about 18 minutes per lb.) When this area registers 145 degrees F, remove roast from the oven.

## 6. Carving

After removing the crown roast from the oven, use two large spatulas to transfer the roast to a large cutting board; tent with foil and give an additional 20-30 minutes beauty rest. To carve, clip and discard the kitchen twine that holds the roast in the crown shape, then slice down between the rib bones. Serve with a drizzle of sauce over the top alongside your favorite holiday side dishes.

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