

From the Galley at Scotties Ridge

CROWN ROAST OF PORK

SERVES 8 TO 10



Nothing is more majestic than this regal cut of meat - and nothing makes your house smell better while it roasts. Here, pork's natural sweetness is coaxed forward by the herbs and onions in the stuffing. And the crispy, savory bones are a delightful bonus. You will have to special-order this cut of meat (the rib portions of the loins are joined to form a circle) from your butcher.

Yield: Makes 8 to 10 servings - Active Time: 1 1/2 hr - Total Time: 3 1/2 to 4 hr

Ingredients

10 to 12 rib crown of pork***	1/4 kilo ground pork
1 cup chopped onion	1/2 cup chopped celery
1/2 cup peeled, cored & chopped tart apple	1/4 cup chopped dried cranberries
1/4 cup chopped dried apricots	4 tablespoons butter
1/2 to 3/4 teaspoon poultry seasoning	2 tablespoons chopped fresh sage
1/2 to 3/4 teaspoon black pepper	1/2 cup chopped parsley
4 to 5 cups dried multi grain bread cubes	1 teaspoon salt
1/2 to 3/4 cup chicken stock	4 slices thick cut side bacon (Optional)

*** Order the roast ahead of time to be sure you have it in time for your dinner.
Thrifty's in Parksville does a great one.

Preparation

Stuffing:

- Break multi grain bread slices into small cubes and dry in oven on low heat until slightly crispy. Set aside.
- Cut bacon, if using, into small portions and sauté in heavy skillet over moderate heat until golden, not crispy. Set aside in large mixing bowl.
- Sauté ground pork in bacon drippings or butter until lightly browned. Add to bacon.

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- Sauté onions with 1 tablespoon butter until golden. Add to bacon and ground pork.
- Sauté celery with 1 tablespoon butter until golden. Add to above.
- Lightly Sauté apple. Add to above.
- Add bread cubes and remaining ingredients to bowl and mix well. Gradually add chicken stock to mixture until well moistened, not stogie. Cover stuffing and set aside.

Prepare Roast and Bake:

- Preheat oven to 375° F.
- Place roast on a sheet of foil on a rack in a roasting pan. Fill cavity with ball of tin foil.
- Cook roast for 1 hour and remove from oven.
- Remove tin foil from center of roast and fill cavity and area between exposed ribs with stuffing. Place tin foil cap on top of stuffing and wrap ends of ribs with tin foil.
- Return to oven, reduce heat to 350° F and cook until the meat registers 155° to 160°F on meat thermometer. Approximately 2 ½ to 3 hours.
- Remove roast from oven, cover and set aside for 10 to 15 minutes before carving.

Cooks' notes:

Stuffing can be made 1 day ahead and chilled, covered. Pork can be rubbed with seasoning 2 hours before roasting and chilled, covered. Let stand at room temperature 30 minutes before roasting