PORK CROWN ROAST WITH CRANBERRY APPLE STUFFING

(As found in the complimentary TASTE (BC Liquor Stores) Fall 2014 magazine.) To serve 8 to 12

8 to 9 lb crown roast of pork, approximately 12 to 16 ribs
6 tbsp unsalted butter, divided
Salt and freshly ground pepper
1 small yellow onion, finely chopped
1 large stalk celery, finely chopped
2 tbsp fresh rosemary, finely chopped
2 red apples, peeled, cored and finely diced
1/3 cup apple cider
¼ cup raisins
¾ cup dried cranberries
1 ½ cups fresh bread crumbs
¼ cup flat leaf parsley, finely chopped
Apple slices, lightly browned

Preheat oven to 400 F and position rack in lower third of oven. Loosely crunch up some foil and place in middle of crown roast. Wrap exposed bone tips with more foil to prevent burning, leaving meat uncovered. Melt 3 tbsp butter and brush exposed roast. Season with salt and pepper. Place roast on a rack in a large roasting pan and roast for 1 hour, basting every 30 minutes with pan juices. Meanwhile make stuffing. Heat remaining butter in a large sauté pan. Add onion and celery and cook for 6 to 8 minutes until soft but not coloured. Stir in rosemary, cook for 1 minute then add apples and stir to combine. Turn up heat and add cider, raisins and cranberries. Cook for 6 to 8 minutes until liquid is reduced and apples are tender. Remove from heat, then add bread crumbs and parsley. Mix well, and season with salt and pepper to taste. Remove foil from centre of roast and fill with stuffing. Cover stuffing with a piece of foil and roast for 30 minutes or more. Remove foil and roast for a further 30 minutes, or until stuffing is browned and cooked through and internal temperature of pork registers 140 to 145 F on a meat thermometer. The internal temperature will rise by about 5 degrees while resting. Leave crown roast to rest on a warmed serving platter for at least 20 minutes, loosely covered with foil. To serve, carve pork chops, cutting between bones, and place on warmed plates with a scoop of stuffing on the side. Garnish with apple slices.