

Pork Crown Roast

Ingredients

Crown Roast

1/2 bunch thyme, leaves only
1/2 bunch fresh sage, leaves only
2 tablespoon JSK All Purpose Seasoning
Extra-virgin olive oil
10 pounds pork rib roast (about 14 to 16 ribs)
Stuffing, recipe follows
Gravy, recipe follows

Joe Schmo's Kitchen Apple Stuffing

1 stick of butter
1 large yellow onion "minced"
4 ribs of celery "diced fine"
2 Granny Smith Apples
1 tablespoon each minced sage
2 tablespoon JSK All Purpose Seasoning
3 cups chicken broth
2 eggs
16 cups cubed stale country white bread

Directions

Crown Roast

1. Preheat oven to 375 degrees F. Set rack on the bottom third of the oven so the roast will fit completely inside.
2. In a small mixing bowl or mortar and pestle, combine thyme, sage and JSK All Purpose Seasoning, to taste, and mash to break up herbs. Add oil, about 1 cup, and combine with pestle. (A small food processor can be used to substitute pestle and mortar)
3. Take crown roast of pork and if your butcher hasn't already prepared it, clean the bones of meat with a boning knife (French them) and make a small cut into the meat in between each rib so you can wrap it into a circle easily; save the scraps. Rub the pork all over with the herb mixture. With the ribs on the outside, wrap the rack around onto itself so the ends meet and secure with kitchen twine so it holds its crown shape. *Cook's note: if you are doing this by yourself, using a skewer to help hold its shape while you wrap the kitchen twine around the roast.
4. Place in a roasting pan. Add the scraps into the bottom of the pan alongside the roast. This will help add flavor to your sauce. Set aside to bring the pork to room temperature prior to cooking.
5. Fill the cavity with Joe Schmo's Kitchen Apple Stuffing.
6. Cover the stuffing and the tips of the rib bones with foil then place the whole roast in the oven and bake for 2 hours and 20 minutes, an instant-read thermometer inserted near the bone should register 150 degrees F when done. About 30 to 45 minutes prior to doneness, remove the foil to brown the stuffing and create a crust. Remove from the oven, loosely cover with foil and allow resting for 30 minutes before cutting. Serve with Stuffing and Gravy.

Joe Schmo's Kitchen Apple Stuffing

Melt 1 stick of butter in a large skillet over medium heat. Add 2 cups each diced onions and celery, 2 chopped apples (Granny Smith) and 1 tablespoon minced sage; season with 2 Tbsp. Joe Schmo's Kitchen All Purpose Seasoning and cook 5 minutes. Add 3 cups chicken broth and bring to a simmer. Whisk 2 eggs in a large bowl; add 16 cups cubed stale country white bread, then pour in the vegetable-broth mixture and toss. Let stuffing cool to touch and then fill center of Crown Roast.

Joe Schmo's Kitchen Basic Gravy

Transfer juices and bits from roasting pan — to a bowl. (If bits are stuck, deglaze by adding a splash of broth and scraping them up.) Melt butter in a large skillet over medium heat. Whisk in pan drippings and flour. Cook, stirring constantly, 1 minute. Vigorously whisk in 1 cup broth until all lumps are gone, and then whisk in remaining broth. Bring to a boil, reduce heat to medium-low and simmer until thickened, 2 or 3 minutes.



By: Joe Schmo's Kitchen

Joe Schmo's Kitchen Basic Gravy

Pan drippings
1/4 cup unsalted butter
1/2 cup all-purpose flour
2 cups chicken broth, divided
2 tsp JSK All Purpose Seasoning