

**Cleveland County Kitchen
March 2021
Food of the Month – Pork**



**Crown Roast of Pork with Apple
And Pork Stuffing and Cider Gravy
Chef – Tommy Greene**

Serves: 4-6

Ingredients for the Pork Roast:

- 1- 8-pound crown roast of pork (12 ribs)
- 2 Tbs. vegetable oil
- 1 tsp. salt
- 1 tsp. sugar
- 1 tsp. dried thyme
- ½ tsp. crumbled dried sage
- ½ tsp. ground black pepper
- Apple and Pork Stuffing (see below)
- 1-1/2 cups canned beef broth

Directions for the Pork Roast:

1. Position pork atop 9–10-inch diameter tart pan bottom. Transfer to large rimmed baking sheet. Brush pork with oil. Combine salt, sugar, thyme, sage and pepper in small bowl. Rub spice mixture over pork. Cover and refrigerate overnight.
2. Position rack in bottom 1/3 of oven preheated to 450 degrees. Fill pork cavity with enough stuffing to mound in center. Cover rib tips with foil. Roast pork 20 minutes. Reduce heat to 325 degrees. Continue roasting until thermometer inserted into center of pork and stuffing registers 150 degrees, about 1 hour and fifty minutes. Remove foil from rib tips and continue baking until thermometer registers 155 degrees, about 15 minutes longer. Carefully transfer atop tart pan bottom to platter.

Ingredients for the Cider Gravy:

- 1 cup apple cider
- 4 tsp. cornstarch
- 2 Tbs. applejack brandy

Directions for the Cider Gravy:

1. Add one cup broth to baking sheet and scrape up browned bits from bottom of baking sheet. Pour juices into 2 cup glass measuring cup. Freeze 15 minutes. Spoon fat off top of pan juices. Transfer pan juices to medium saucepan. Add remaining ½ cup beef broth and apple cider. Bring to a boil. Dissolve cornstarch into applejack brandy in a small bowl; whisk into broth mixture. Boil until gravy thickens slightly, about 3 minutes. Season with salt and pepper. Transfer to a gravy boat. Carve roast between bones to separate chops. Serve with stuffing and gravy.

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Apple and Pork Stuffing

Ingredients:

- 2 Tbs. vegetable oil
- 1-1/4 cups chopped celery
- 1/3 chopped shallot
- 1 Tbs. minced garlic
- 1 cup plain, dry bread crumbs
- 4oz. dried apples, chopped
- 2 pounds ground pork
- 3 large eggs, beaten to blend
- 1/3 cup chopped fresh parsley
- 2 tsp. crumbled dried sage
- 2 tsp. salt
- 3/4 tsp. ground black pepper
- 1/4 tsp. ground allspice
- 1 cup canned beef broth

Directions:

1. Heat oil in medium skillet over medium heat. Add celery and sauté until tender, about 3 minutes. Add shallots and garlic; sauté until shallots are tender, about 2 minutes. Transfer mixture to large bowl. Mix in all remaining ingredients. Preheat oven to 375 degrees. Set aside enough stuffing to fill crown roast of pork cavity. Transfer remaining stuffing to 8-1/2" x 4-1/2" x 2-1/2" loaf pan. Cover with foil and bake stuffing alongside of roast during the last hour of cooking; until thermometer inserted into center registers 155 degrees.

Yield: 12 servings

Made Available by:
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