

## Stuffed Crown Roast of Pork



### Ingredients Pork:

- 2 tsp Salt
- 1 tsp Pepper
- 1 tsp dried Sage leaves, crushed
- 1 tsp dried Thyme leaves
- 1 Pork Crown Roast, 20 ribs (8 lb)

### Stuffing:

- ½ cup Butter or Margarine
- 1 large Onion, chopped (¾ cup)
- 1 medium Celery stalk, chopped (½ cup)
- 8 cups soft whole-grain Bread cubes
- ½ cup dried Cranberries
- 1½ tsp chopped fresh Thyme leaves or ½ tsp dried thyme leaves
- ½ tsp Salt
- ⅛ tsp Pepper
- 2 med Apples, chopped (2 cups)
- ½ cup Chicken broth or water

### Directions:

Heat oven to 325°.

In small bowl, mix 2 tsp salt, 1 tsp pepper, sage and dried thyme; rub over pork.

Place pork, bone ends up, on rack in shallow roasting pan.

Wrap bone ends with foil to prevent excessive browning.

Insert meat thermometer so tip is in thickest part of pork and does not touch bone or rest in fat.

Place a small heatproof bowl or crumpled foil in crown to hold its shape.

Do not add water.

Roast uncovered 2h 40min to 3h 20min or until thermometer reads 165°F.

In 10" skillet, melt butter over medium heat.

Cook onion and celery in butter about 2 minutes, stirring occasionally, until crisp-tender; remove from heat.

In la bowl, thoroughly mix onion mixture and remaining stuffing ingredients except broth. Add broth; toss.

One hour before pork is done, fill center of crown with stuffing.

Cover stuffing only with foil during first 30 minutes.

When pork is done, place on warm platter, cover with tent of foil and let stand 15 to 20 min or until thermometer reads 170°F.

(Temperature will continue to rise about 5°F and pork will be easier to carve as juices set up.)

Remove foil; place paper frills on bone ends if desired.