

Order this a few days ahead so it will be ready for you when you come in.

Crown Pork Roast

1 pork loin crown roast
1/3 C olive oil
1/4 C orange juice
1 T sage
1 T salt
2 T black pepper
1 T orange zest
1 T minced garlic

t = teaspoon
T = tablespoon
C = cup



Mix olive oil, juice and spices together. Rub over the entire surface of the crown. Arrange crown in roasting pan. Place in a preheated 425 F. oven for 15 minutes. Lower temperature to 325 F. and continue to cook until internal temperature reaches 140 F, about 1 1/4 hours. Remove from the oven, tent with foil, and let rest for 10 minutes.

After the roast is cooked it can be stuffed with any number of tasty fillings. We have a nice wild rice dressing that you can heat and place in the cavity of the crown just before serving. A nice collection of fresh vegetables, such as broccoli, cauliflower, onions and carrots steamed just before serving and placed in the cavity makes a colorful presentation. Bread dressing is also a nice stuffing for the crown.

To serve simply place the crown on a serving platter and stuff. Take it to the table to slice as a knife will go down easily between each bone to serve.

Serves 8.