



palmer's

Pork Crown Roast

Ingredients - Serves 12 to 14

- 1/2 bunch thyme, leaves only
- 1/2 bunch fresh sage, leaves only
- 2 cloves garlic, gently smashed and paper removed
- Kosher salt and freshly ground black pepper
- Extra-virgin olive oil
- 10 pounds pork crown roast (about 12 to 14 ribs)

Preparation

- ▶ Preheat oven to 375 degrees F.
- ▶ In a small mixing bowl combine thyme, sage, garlic, and salt and pepper, to taste, and mash to break up herbs and garlic. Add oil, about 1 cup, and combine.
- ▶ Rub the pork all over with the herb mixture.
- ▶ Place in a roasting pan. Set aside to bring the pork to room temperature prior to cooking.
- ▶ Optional - Fill the cavity with stuffing
- ▶ Cover the stuffing (optional) 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, 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 to rest for 30 minutes before cutting.



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