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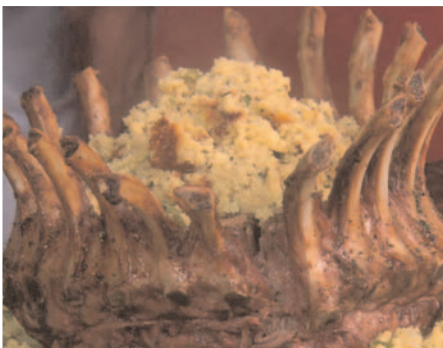
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Crown Roast Pork is an elegant and impressive main dish, and not very difficult to prepare.

Our experienced meat cutters will make the Pork Crown Roast for you. These suggestions will guide you to do the rest.

Pork Crown Roast is typically stuffed in the center. There are many different stuffing recipes, as there are cooks. The stuffing recipe you use should be one of your favorites or one that piques your interest.



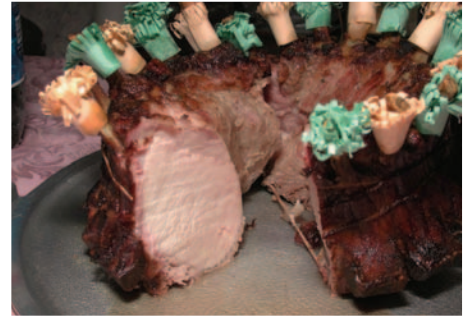
## **CROWN ROAST PORK**

**For 8 to 10 lb Pork Crown Roast**

**Serves 14-16**

**Prep time 40 minutes**

**Total Time 4 hrs 10 min**



### **DIRECTIONS**

1. Have all the ingredients and directions for your stuffing recipe at hand.
2. Pre-heat oven to 325°F. With bone facing up place the Crown Roast on a rack in a shallow roasting pan. To prevent excessive browning wrap the exposed bone ends with aluminum foil. You will also need to place an ovenproof bowl in the hollow of the Crown Roast. This will retain the shape of the roast while cooking. Do not add water. It is always recommended that you use an ovenproof meat thermometer. Insert the thermometer so that the tip is in the center of the thickest part of the meat not touching fat or bone. Also keep in mind that when placing a meat thermometer it should be positioned in such a way it can be easily read without disturbing your roast.
3. Place in oven and roast approximately 3 hours, keep an eye on the meat thermometer.
4. While the Crown Pork is roasting cook your stuffing making sure it is done at least 1 hour before the Crown Roast is done. When the roast is 1 hour from being done remove ovenproof bowl and fill the center hollow with your stuffing and cover with aluminum foil for the first 30 minutes, and then remove foil for the last 30 minutes to brown the stuffing.
5. When the thermometer reads 150°F remove the roast from the oven. Lightly cover the roast with aluminum foil and let stand for 10 to 15 minutes. The temperature will continue to rise, 160°F is done. Remove all the foil, place stuffing in serving bowl and slice the Crown Roast between each rib.