

Crown Pork Roast

*This attractive, elegant crown roast will be the centrepiece of the evening.
An excellent item to serve for a special occasion, but remember to order it ahead.*

Crown pork roast	8 lbs.	3.6 kg
Cooking oil	1 tbsp.	15 mL
Salt	1/2 tsp.	2 mL
HAZELNUT AND APRICOT STUFFING		
Bacon slices, chopped	4	4
Finely chopped onion	3/4 cup	175 mL
Coarse fresh bread crumbs	1 1/2 cups	375 mL
Chopped dried apricots	2/3 cup	150 mL
Hazelnuts (filberts), toasted and chopped	2/3 cup	150 mL
Orange juice	1/4 cup	60 mL
Chopped fresh thyme leaves (or 1 1/2 tsp., 7 mL, dried)	2 tbsp.	30 mL
Large egg, fork-beaten	1	1
Tart medium cooking apple (such as Granny Smith), grated	1	1
Finely grated orange zest	1 tsp.	5 mL
APPLE ORANGE GRAVY		
All-purpose flour	1/4 cup	60 mL
Orange juice	1 cup	250 mL
Prepared chicken broth	1 cup	250 mL
Applesauce	1/2 cup	125 mL
Brandy (or 3/4 tsp., 4 mL, flavouring)	3 tbsp.	50 mL
Grainy mustard	2 tbsp.	30 mL
Salt	1/4 tsp.	1 mL
Pepper	1/4 tsp.	1 mL

Place roast, bones pointing up, on greased wire rack in roasting pan. Rub with cooking oil. Sprinkle with salt. Fill cavity with large ball of foil. Cover bone tips with small pieces of foil. Cook, uncovered, in 325°F (160°C) oven for 1 hour.

Hazelnut And Apricot Stuffing: Cook bacon and onion in frying pan on medium for about 10 minutes, stirring occasionally, until bacon is starting to brown. Transfer to large bowl.

Add next 8 ingredients. Mix well. Makes 4 cups (1 L) stuffing. Remove roast from oven. Carefully remove foil from cavity. Spoon stuffing into cavity. Press down lightly. Cook for 1 1/2 to 2 hours, covering stuffing loosely with foil for last 30 minutes, until meat thermometer inserted into thickest part of roast (not stuffing) reads 155°F (68°C) or until desired doneness. Cover with foil. Let stand for 10 minutes. Internal temperature should rise to at least 160°F (70°C). Remove foil from bones before serving.

Apple Orange Gravy: Drain all but 1/4 cup (60 mL) drippings from roasting pan. Add flour. Cook on medium for about 1 minute, stirring constantly, until combined and browned.

Add remaining 7 ingredients. Stir. Bring to a boil. Boil for about 5 minutes, stirring until thickened. Strain through sieve. Discard any solids. Makes 2 cups (500 mL) gravy. Serve with roast and stuffing. Makes 14 one-bone portions.

1 serving: 616 Calories; 29.2 g Total Fat (14.4 g Mono, 3.5 g Poly, 8.7 g Sat); 187 mg Cholesterol; 23 g Carbohydrate; 2 g Fibre; 61 g Protein; 571 mg Sodium