

# Crown Roast of Pork

Call ahead to order a crown roast.

14 Servings

Prep: 15 min.

Bake: 3 hours + standing

## Ingredients

- 1 tablespoon dried parsley flakes
- 1 tablespoon canola oil
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1 pork crown roast (14 ribs and about 8 pounds)
- **Foil or paper frills for rib ends**

## Directions

- In a small bowl, combine the parsley, oil, salt and pepper; rub over roast. Place on a rack in a large shallow roasting pan. Cover rib ends with pieces of foil. Bake at 350° for 3 to 3-1/2 hours or until a meat thermometer reads 160°.
- Transfer roast to a serving platter. Let stand for 10-15 minutes. Remove foil pieces. Garnish rib ends with foil or paper frills. Cut between ribs to serve. Yield: 14 servings.

## Wine Pairings:

Ravenswood Lodi Zinfandel \$9.69

Raptor Ridge Pinot Noir \$21.99



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