

## **PORK CROWN ROAST WITH APRICOT-APPLE STUFFING**

**SOURCE: PRUDENTIAL LIFESTYLES COOKING (Mary Ann Taylor, Manchester NH)**

### **INGREDIENTS:**

Pork rib crown roast (5 1/2 - 6 lbs, 12-16 ribs)

Salt & pepper, to taste

#### **For stuffing:**

1 tsp instant chicken bouillon granules

1 TBS sugar

3/4 C hot water

1/3 C chopped dried apricots

4 C dry whole wheat bread, cubed (about 6 slices)

1/2 tsp salt

1 large apple, peeled/cored/chopped

1/2 tsp ground sage

1/2 tsp finely shredded orange peel

1/8 tsp black pepper

1/4 tsp ground cinnamon

1/4 C chopped onion

1/2 C chopped celery

1/4 C butter

#### **For glaze:**

1/4 C orange juice

1 TBS light corn syrup

1/2 tsp soy sauce

Apricot halves & fresh sage, for garnish

### **DIRECTIONS:**

Preheat oven to 325° F.

Place roast, bone tips up, on rack in shallow roasting pan - season with salt & pepper. Make a ball of aluminum foil & press into cavity to maintain shape. Wrap bone tips with foil. Insert meat thermometer, make sure tip does not touch bone. Roast at 325° F till thermometer reaches 150° F.

**To prepare stuffing:** dissolve sugar & bouillon in 3/4 C hot water - pour over apricots - let stand 5 minutes. In large bowl, combine bread, apples, orange peel, salt, sage, cinnamon & pepper. Add softened apricots. Cook celery & onion in butter till tender - add to bread mix. Remove foil from roast center - pack stuffing lightly into roast.

Combine glaze ingredients - spoon over meat. Return roast to oven till thermometer registers 160° F (total cooking time for roast will be about 2 1/2 - 3 hours) - transfer to warm platter - garnish with apricot halves & fresh sage (arranged around roast). To serve, slice between ribs.

Yield: 12-16 servings.