



CROWN ROAST OF PORK

 3 hours

Meal Difficulty

 Serves 8-10



COOKING DIRECTIONS

- 1 Preheat oven to 325°F convection (350°F conventional).
- 2 In a small bowl, mix together rub ingredients (lemon zest through olive oil).
- 3 Rub mixture generously over all sides of the crown roast. (If it is already tied, do your best to rub the meat on the interior). Shape the roast into a circular crown and tie at the top and bottom with butcher's twine. Wrap the exposed bones with small pieces of foil to prevent them from burning.
- 4 Make a bed of onion and fennel slices in the Round Roaster. Set the prepared crown roast on top.
- 5 Transfer to the preheated oven and roast until the center of the roast reaches 135-140°F with an instant-read thermometer, about 2 hours depending on the size of your roast.
- 6 Transfer crown roast to a cutting board to rest. Season the now-caramelized onions and fennel with salt and pepper to taste. Spoon into a bowl. Carve roast and serve hot with onions & fennel.

INGREDIENTS

PORK RUB

- 1 tsp finely grated lemon zest
- 1 tsp picked thyme leaves
- 2 tsp chopped fresh rosemary
- 1 tbsp brown sugar
- 1 tsp minced garlic
- 1/2 tsp red pepper flakes
- 1 tsp fennel seed, toasted
- 1 tsp smoked paprika
- 1 tbsp salt
- 1/2 tsp ground black pepper
- 1/4 c olive oil

CROWN ROAST

- 1 (7-8 lb) pork crown roast (also known as a rib rack), with 8-10 bones, frenched
- 3 onions, sliced into 1/2-inch half moons
- 1 bulb fennel, sliced into 1/2-inch half moons