



## Oven “Smoked” Crown Roast of Pork with New Potatoes, Brussels Sprouts, White Onions and Smoky Romesco Sauce

The crown roast is a grand and festive dish usually reserved for holidays or special occasions. The preparation is way more complex than a typical pork roast, but the final presentation makes it all worthwhile. Another benefit of the “crown” is that it provides a perfect vessel for small vegetables, stuffing, or whatever else you are serving with it.

Using our smoked rub seasoning gives this dish an added dimension and the slow-cook method insures juicy, tasty meat. Red, green, and white vegetables provide a holiday flair. The Romesco sauce adds harmony to the smoke theme and brings the dish together.

PREP TIME: 1 hour

COOK TIME: 2-3 hours

SERVES 8-10

### Ingredients:

#### For the Romesco sauce

- 2 roasted red peppers, from a jar
- 2 cloves garlic
- 2 tablespoons tomato paste\* (*see note*)
- 2 tablespoons flat-leaf parsley
- 1 tablespoon vinegar
- 1 tablespoon smoked pork rub
- ¼ cup olive oil



#### For the pork roast

- 2 8-bone-in racks of pork, chine bone removed, fat trimmed, rib bones frenched (about 4 lbs each)
- ½ cup smoked pork rub
- ¼ cup bacon fat or vegetable oil

#### Smoked Pork Rub

- 2 tablespoons kosher salt
- 2 tablespoons coarsely ground black peppercorns
- 2 tablespoons coconut or dark brown sugar
- 1 tablespoon granulated garlic (smoked if you can find it)
- 1 tablespoon smoked paprika
- 1 teaspoon ground sage

**For the vegetables**

3 pounds small, red-skinned potatoes; about the size of a ping-pong ball  
2 pounds Brussels sprouts, trimmed  
10 oz. white pearl onions, peeled  
4 slices bacon, sliced into ½-in pieces  
¼ cup flat-leaf parsley  
Salt and pepper as needed

**Equipment needed:**

Food processor or blender  
12" trussing needle (beef tier)  
Butcher's twine  
Aluminum foil  
Elevated wire rack  
Rimmed baking sheet  
Cast-iron skillet  
Mixing bowl with ice water  
Large mixing bowl  
Large serving platter

**Procedure:****For the smoky Romesco sauce:**

Add roasted red peppers, garlic, tomato paste, parsley, vinegar and rub in a food processor or blender. Pulse until finely chopped. Slowly drizzle in olive oil and process until smooth. Adjust with additional oil or water to achieve desired smoothness. Set aside to serve with the roast.

**For the rub:**

Mix all ingredients together and put through a sifter or strainer.

**For the pork roast:**

Preheat oven to 225°F on convection setting (or 240-250 without convection). Adjust oven racks to allow for at least 8 inches of space between the rack and the top of the oven. This may require the removal of one of the racks.

To assemble the pork roast, lay both loins next to each other flat on a cutting board, bones facing up and so that the open-cut end of the loins are touching. Cut a 12 inch long piece of butcher's twine and thread through the eye of the SpitJack needle. Starting with the loin on the right, pierce the needle through the top third of the loin and about 1 ½ inches in from the edge. Push the needle out the cut end of the loin and through the second loin on the left, bringing the needle out of the loin about 1 ½ inches from the edge. Pull the thread out from the eye of the needle and pull the needle back out from both loins, leaving the twine in. Tie a surgeon's or butcher's knot with the twine, but not too tight that it might tear the pork. Trim the long ends of the twine. Repeat the same process on the bottom third of the loin. There should now be two knots holding the loins together on one end.

Join the opposite ends of the loins together and shape into a circle so that the bones curve outward. Thread another 12-inch piece of butcher's twine through the eye of the needle. Insert the needle into the right loin in a similar spot as the first - in the top third of the loin, about 1 ½ inch from the edge - and out the left loin in the

same spot. Pull the twine out from the eye of the needle and pull the needle out of both loins, leaving the twine in. Gently hold both ends of the twine, open the circle back up and season the inside of the loin with a drizzle of oil and 2 tablespoons of the rub. Form the loins back into a circle and tie a knot with the twine. Repeat on the lower third of the loin and trim long ends of twine. Season the outside of the pork with remaining oil and rub.

Set the elevated wire rack in a rimmed baking sheet and place the Crown Roast on the elevated wire rack. Using a large piece of aluminum foil, form a ball and place inside the circle of the Crown Roast. This will help maintain the shape of the roast. Let the seasoned Crown Roast sit at room temperature for at least 30 minutes before placing it in the oven.

Bake the pork roast at 240°F until the internal temperature reaches 140°F, about 2-2:30 hours. Rotate the baking sheet halfway through to achieve even browning. When the roast is around 135°F, turn the oven up to 425°F to crisp up the outside. Rotate as needed.

If the exposed bones start to burn, wrap them with foil.

Once the roast reaches 140°F, remove from the oven and let rest for at least 10 minutes before slicing. Use this time to finish preparing the vegetables.

#### **For the vegetables:**

While the roast is in the oven, prepare the stuffing.

Wash potatoes and add to a large pot. Cover with cold water and set the pot over high heat on the stove. Bring the water to a boil and cook until potatoes are fork-tender, about 15 minutes. Remove the potatoes from the water with a slotted spoon and set aside.

Using the same water, bring back to a boil. Add the pearl onions and blanch for 30 seconds. Remove onions from the water and add them to a mixing bowl filled with ice water. Once cool enough to handle, slice the root end off one onion, then squeeze the bulb out of the outer skin. Repeat with remaining onions and set aside.

Trim the stalk end and loose outer leaves from the Brussel sprouts and set aside.

Add the bacon pieces to the skillet and cook over medium heat until the fat is rendered, and the bacon is crisp, about 5-7 minutes. Remove with a slotted spoon to keep the fat in the skillet. Chop the cooked bacon into bits and put aside.

Pour off most of the fat from the skillet and reserve. Add potatoes to the skillet and cook on medium heat until they get crispy and golden brown; about 5 minutes. Remove with a slotted spoon and place in the large mixing bowl.

Repeat with the Brussels sprouts and the onions, adding some of the reserved fat with each, until all the veggies have a bit of color on them. Add to the bowl with the potatoes. Add 1 tablespoon rub and gently toss together with the chopped parsley. Season with more salt and pepper if desired.

#### **To serve:**

Remove foil from the center of the roast and set on a large platter. Spoon vegetable mixture into the center of the roast until overflowing. Place the remaining vegetables around the outside of the roast.

Using a sharp knife, slice on either side of a bone and transfer to a plate. Spoon vegetables onto the plate. Sprinkle with bacon bits (optional). Serve with the Romesco sauce on the side.

**Notes, tips, and tricks:**

If using double concentrate tomato paste from a tube, use 2 tablespoons. If using tomato paste from a can, use ¼ cup.

Smoky Romesco Sauce can be made 1 week ahead. Store in an air-tight container in the fridge.

If the roast doesn't produce any drippings, supplement the bacon with some olive oil to help crisp up the vegetables.