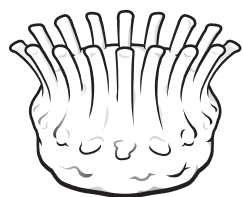


# The Crowning Glory of the Holidays:

## A Pork Lover's Guide



### ? WHAT IS A CROWN ROAST?

Despite its highfalutin name, the crown roast is a simple, crowd-pleasing centerpiece consisting of two racks of pork arranged in the shape of—you guessed it—a crown! This elegant roast possesses an undeniable wow factor and pairs perfectly with a variety of festive flavors.

### ? A ROAST BY ANY OTHER NAME

What's in a crown roast? When broken down, this holiday favorite has a few other identities...



Baby back ribs



Pork rib chops



Center cut pork loin

## A ROAST MADE TO ORDER

This holiday show-stopper is actually easier (and more fun) to assemble than you might think. Your retailer or a butcher can prepare a roast in a flash, but you may want to order it a week or two in advance. If you want to try it at home, here's how it's done:



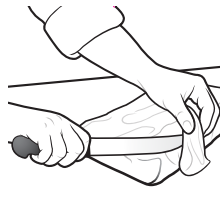
### Step 1

Assemble your tools: You will need two racks of pork, a long, narrow knife, cotton twine and a barding needle to thread the racks together.



### Step 2

Make an indentation perpendicular to the bone of each rack, about 1½ to 2 inches from the end of the bone.



### Step 3

Trim away the meat between the incisions and the tips of the bones. The cut should be deep enough to expose the bones.



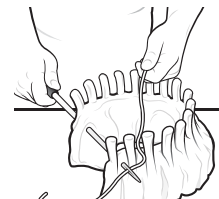
### Step 4

With a long, narrow knife, cut the rest of the meat away between the ribs. Leave about 2 inches of the bones exposed.



### Step 5

Make a 1-inch incision between every two chops. This will allow you to bend the chops into a ring later.



### Step 6

Shape the two roasts into a circle. Thread the needle and twine through the end chops in two places: below the exposed bones and just above the base of the chop. Secure the ties with a knot.

## NOW YOU'RE READY TO ROAST!

Liven up your holiday spread with some global flare by serving Italian-Herbed Crown Roast of Pork with Red Wine Pan Sauce. Try it with Sausage and Parmesan Dressing or your own favorite recipe. Follow these simple tips to pull off a flawless presentation.

### Stuff

To help retain the crown shape, place an empty, washed tin in the center of the roast. Cook the dressing in a separate dish to avoid overcooking. If you like, stuff the center of the roast once both are fully cooked for presentation and serving.

### Roast

At 350°F, about 18 minutes per pound, until the internal temperature reaches 145°F.

### Rest

For at least 10 minutes before serving. While your roast takes a breather, you can decorate the exposed bones with those paperfrills, or simply set the table.

### Serve

The average crown roast can serve up to sixteen people, allowing one rib chop per person. For an impressive presentation, carve tableside. Serve with pan sauce and dressing.



Still cooking your pork to 160°F? Stop! For an extra-juicy roast, heat it to an internal temperature of 145°F with a minimum 3-minute rest.