

Bone Suckin' Pork Roast and Winter Fruits



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This is not a difficult recipe, but a special occasion recipe. It can be made up to a day ahead, leaving you to entertain and the flavors to come along.

Most of all it is impressive and delicious!



Ingredients:

Bone Suckin' Yaki Sauce, 1 Tbsp.
Dried Apricots, 1/4 lb., cut into 1/2 inch pieces
Dried Cherries, 1/4 lb.
Ruby Port, 2/3 cup
Onion, 1, finely chopped
Shallot, 1 small, finely chopped
Unsalted Butter, 3/4 stick
Granny Smith Apple, 1, peeled and cut into 1/2 inch pieces

For Roast:

Bone-in (Ribs) Pork Loin roast, 1 (6 pound), frenched
Bacon Slices, 4
Sea Salt, 1 1/2 tsp.
Pepper, 1/2 tsp.

For Port Sauce:

Ruby Port, 1/2 cup
Shallot, 1 small, finely chopped
Bone Suckin' Yaki Sauce, 1/2 cup
Water, 1 1/2 cup
Arrowroot, 2 tsp.

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Directions:

Stuffing*:

Simmer Apricots, cherries and Port in a small saucepan, covered, 5 minutes. Remove from heat and let stand for 10 minutes. Cook onion, shallot and Bone Suckin' Yaki Sauce in butter in a skillet over medium heat, stirring occasionally, until softened about 4 to 5 minutes. Add apple, cook and stir occasionally about 5 more minutes, until apple is tender. Stir in apricot mixture and cool.

Stuff and Roast Pork:**

Preheat oven to 500 with rack in the middle of the oven. Make a pocket in the center of the roast by making a horizontal 1 cut into 1 end of the roast with a long thin knife, repeating from the opposite end so the pocket runs all the way through the roast. Then make a vertical cut through the center (forming a cross) to widen the pocket. Push about 1 cup of stuffing into the pocket on one end and then 1 cup into the other end. Reserve the remaining stuffing for sauce. Season roast with 1 teaspoons salt and teaspoon of pepper and put in a roasting pan. Wrap with bacon in between rib bones, tucking ends under roast. Roast pork for 20 minutes at 500 then reduce temperature to 350 and roast 1 hours. Meat thermometer should read 155, when inserted 2 inches into roast. Transfer roast to a cutting board, reserving pan, and, loosely cover with foil, let stand for 20 minutes

Make sauce:

Skim fat from pan drippings and reserve 1 tablespoons of fat. Pour drippings into a saucepan and add Port, then deglaze pan by bringing to a boil over high heat, stirring and scraping up the browns bits, for 1 minute. Strain pan juices through a fine-mesh sieve into a bowl, discarding solids. Cook shallot in reserved fat, in a medium saucepan, over medium heat, stirring occasionally, until softened, about 3 minutes. Stir in pan juices, 1 cup of water, Bone Suckin' Yaki Sauce and reserved fruit stuffing and bring to a simmer. Whisk together arrowroot and remaining cup of water until smooth, then whisk into sauce with any juices from the cutting board. Simmer sauce, whisking occasionally, until slightly thickened, about 5 minutes. Season with salt and pepper. Carve roast into chops by cutting between ribs, then serve with sauce. Serves 8.

*Stuffing can be made 2 days ahead and chilled.

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