



Quality Products

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Quaker Creek Store, Inc.

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Crown Roast of Pork With Stuffing

Preparation:

Preheat oven to 450°F. Cover the stuffing with a piece of foil to prevent drying out. Bake 10 minutes in an open pan at 450°F. Reduce oven temperature to 325°F and continue to roast until the internal temperature of the meat reaches the desired temperature of 160°F on a meat thermometer (stuffing is fully cooked). Allow about 20 to 25 minutes per pound for roasting. Rotate roasting pan halfway through cooking time. During the last 15 minutes of cooking time, remove the foil from the stuffing to allow it to brown.

When roast is done cooking, carefully transfer roast to a warm serving platter by placing a spatula under the middle of the roast to help hold the stuffing in. Cover with aluminum foil and let roast stand 15 minutes before serving and carving. Pour off the fat juices from the pan.

Carving the roast: Remove the stuffing to a serving bowl before cutting the pork. Using a long, sharp knife, cut the roast into 1-rib servings.