

Roasted Rack of Pork With Apple and Onion Stuffing



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Recipe by: Laura Vitale

Serves 10 to 12

Prep Time: 10 minutes

Cook Time: 1 hours 0 minutes

Ingredients

- 1 7 lb Pork Rib Roast, bones frenched and chine bone removed
- 1 cup of Chicken Stock
- ½ cup of Dried Cranberries
- 1 Onion, diced
- 2 Stalks of Celery, chopped
- 2 Tbsp of Unsalted Butter
- 1 Tbsp of Olive Oil
- 1 Large Apple, peeled and chopped
- 4 cups of Stale Italian Bread, chopped into 1inch pieces,
- 1 Tbsp of Finely Minced Sage
- Salt and Pepper to taste
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For the sauce:

- ½ cup of Apple Cider
- 1 cup of Chicken Stock
- 1 Tbsp of Apple Cider Vinegar
- 1 Tbsp of Maple Syrup
- 1 Tbsp of Corn Starch Mixed with 2 Tbsp of Water

1) Preheat the oven to 350 degrees, season the pork with some salt and pepper and set aside.

2) In a large non stick skillet over high heat, add about 2 tablespoons of olive oil and let it get nice and hot.

3) Place the roast meaty side down and cook it for about 3 to 4 minutes or until golden brown. Remove it from a pan into a roasting pan and roast it for 1 hour.

4) To make the stuffing, in a large sauté pan, add the butter and olive oil and let it preheat over medium heat.

5) Add the onion, celery and sage leaves and cook them for about 10 minutes or until the veggies have softened.

6) In a large bowl, toss together the cooked veggies, chopped apple, bread, cranberries and chicken stock.

7) Arrange the stuffing along side the roast and continue cooking for another 35 to 40 minutes or until the meat registers 160 degrees when tested with a meat thermometer.

8) Cover the roast and let it stand for 10 minutes.

9) Meanwhile, make the sauce by adding the chicken stock, maple syrup and apple cider in a sauce pan and cook it over medium heat for about 5 minutes.

10) Add the corn starch slurry and cook it for an additional 2 to 3 minutes or until the sauce thickens. Turn the heat off and add the vinegar, stir it in.

Slice and serve with the stuffing and sauce.

