

CROWN ROAST OF PORK (My favorite roast)

MOM

HAVE CROWN MADE AT MARKET FROM STRIP OF PORK LOIN. (COUNT 2 CHOPS PER INDIVIDUAL) (FOR EASY CARVING, HAVE BACKBONE REMOVED.) SEASON WITH SALT AND PEPPER. PLACE IN ROASTING PAN, BONE ENDS UP. PUT SEVERAL THICKNESSES OF FOIL UNDER ROAST SO THAT YOU CAN EASILY GET ROAST OUT. WRAP BONE ENDS WITH FOIL TO PREVENT EXCESS BROWNING. ROAST UNCOVERED IN SLOW OVEN 325° FOR FOUR HOURS. AN HOUR BEFORE YOU SERVE THE ROAST FILL CENTER WITH CORN STUFFING.

CORN STUFFING

1 1-POUND CAN (2CUPS) CREAM STYLE CORN  
1-12- OUNCE CAN (1-1/2 CUPS) WHOLE KERNEL CORN, DRAINED  
1 BEATEN EGG  
1 CUP SOFT BREAD CRUMBS  
1/4 CUP CHOPPED ONION  
1/4 CUP CHOPPED GREEN PEPPER  
2 TBS CHOPPED PIMIENTO  
1-1/2 TSP SALT  
DASH PEPPER

*40 min per pound*

COMBINE ALL INGREDIENTS. FILL CENTER OF CROWN ROAST OF PORK ABOUT AN HOUR BEFORE MEAT IS DONE. MAKES 1 QUART.

THREE TIMES THE CORN STUFFING WAS JUST ABOUT RIGHT FOR A CROWD OF 14 WITH A 28 RIB ROAST

TO SERVE, REPLACE ROIL WRAPS WITH SPICED CRABAPPLES. GARNISH PLATTER WITH PARSLEY.