



Crown Rack of Pork with Cherry-Pine Nut Dressing and Port-wine Reduction

For the Pork:

1 crown rack of Pork (available at specialty meat shops)
Kosher salt
Fresh ground black pepper
2 T. minced garlic
½ cup extra virgin olive oil
2 T. chopped fresh oregano
2 T. chopped fresh thyme

Have butcher tie veal rack into crown roast and rub roast inside and out with liberal amount of salt and pepper. Rub rack with remaining ingredients and set aside. Pre heat oven to °450.

For the Dressing:

4 T. butter
4 ribs of celery, diced
4 large shallots, dice
4 T. chopped fresh oregano (dried is not an option)
1 cup dried cherries
½ cup toasted pine nuts
2 cups very fine bread crumbs
2 eggs, beaten
1 cup chicken broth or veal stock

In a small pan, melt butter over medium high heat and sauté celery and onion until onion is translucent. Add oregano, cherries, and pine nuts. Pour into a metal bowl. Add bread crumbs, eggs, and stock. Stuff inside of crown roast with dressing. Place stuffed roast in large broiler pan and place in hot oven. Cook for 15 minutes and reduce heat to °325. Cook to desired temperature (about 30 minutes for medium). Remove from pan and set roast aside to rest.

For the Sauce:

1 litre port wine
2 cups veal stock (beef bouillon may be substituted)

Pour off fat from roasting pan and place pan on stove over medium high heat. Add port and stock to pan and bring to boil. Boil until sauce is reduced by more than ¾ and is the consistency of light syrup.

Serve Crown Roast on large platter garnished with fresh oregano. Spoon sauce over sliced veal chops. Serves 10.