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Pork Crown Roast

The crown roast is formed using the rib section of the loin. The reason for its name is apparent because once tied in a circle, it resembles a crown. The center is usually filled with a stuffing before the roast is baked. Because of the elaborate presentation, a crown roast makes a perfect holiday or special-occasion dinner.

Ingredients

- 1 (8 to 9-pound) pork crown roast
- ½ cup Dijon mustard
- 1 pound ground pork-sage sausage
- 8 cups quartered small white mushrooms
- 2 cups diced yellow onions
- 1 cup diced celery
- 1 cup peeled and diced Granny Smith apple
- 1 cup chicken stock
- 1 large egg, beaten
- 4 cups plain croutons

Method

Set the EGG for direct cooking at 350°F/177°C.

Using a basting brush, cover the crown roast, both inside and outside, with the mustard and set aside. Brown the sausage, mushrooms, onions, celery, and apple in a Dutch Oven until caramelized. Using a slotted spoon, transfer the mixture to a medium bowl and let cool. Using a wooden spoon, stir the chicken stock and the beaten egg together in a large bowl, add the croutons, and continue to mix. Add the sausage mixture to the croutons and combine until all the ingredients are thoroughly blended.

Put the stuffing in the center of the crown roast and cover the top of the roast with aluminum foil. Place the roast in a Rib and Roasting Rack and put the Rack in a Drip Pan. Set the Drip Pan on the grid and close the lid of the EGG. Cook for 1½ hours. Remove the foil, close the lid of the EGG, and cook for 30 to 45 minutes longer, until the instant read thermometer registers 145°F. Remove the roast from the heat and let rest for 15 minutes. Slice and serve. Serves 8