

TISCHLER'S MARKET

Meat | Seafood | Deli

Choice & Prime Steaks, No Growth Hormones, No Antibiotics

STUFFED CROWN PORK ROAST

1. Pre-heat the oven to 350°F
2. Season roast with desired seasonings
3. Place roast, bone tips up, on a rack in a shallow roasting pan and cover the end of the bones with aluminum foil
4. Cook the roast for approximately 15-20 minutes per pound
5. While the roast cooks, prepare the stuffing
6. 30 minutes before the estimated cooking time is up, remove the roast from oven, fill roast cavity with stuffing, and return to oven
7. Roast is done cooking when it reaches an internal temperature of approximately 155°F
8. Remove roast from oven and allow it to rest for 10-15 minutes
9. Carefully transfer roast to a serving platter, remove foil from the bones, and place chop holders on each rib
10. To serve, cut between rib and remove string (1 rib = 1 serving)

NOTE: Cooking time is an estimate. Your oven may cook faster or slower. Use a good thermometer to check the temperature of your roast about 30 minutes before estimated cooking time is reached. Insert the thermometer into the thickest part of the meat, making sure you it is not touching bone.

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