



## Crown Roast of Pork

| Crushed Rutabaga | Twin Meadows Roasted Vegetables |  
| Summer Savory Dressing | Twin Meadows Fingerling Potatoes |  
| Butternut Squash Puree |

Alberta Pork Roast Brine	
1	water
6 Tbsp	coarse salt
3 Tbsp	sugar
3 tsp	black pepper corns
4 tsp	chili flakes
3 tsp	fennel seeds
5 whole	bay leaf
3 tsp	dry thyme
1	5- bone in pork loin - approx. 4lbs

- In a large piece of cheesecloth, wrap all the herbs and spices into a sachet
- In a large stockpot, bring water, sugar salt and spice sachet to boil on low heat.
- Simmer brine for 10 minutes, transfer to a container and let cool completely.
- Remove fat cap, (if there is one) on the rack of pork, leaving the center loin intact.
- Clean bones, with a knife, by scraping the leftover flesh on the bone until bones are completely clean of any meat
- In a large bin transfer cool brine into an appropriately sized bin and cover with the brine or alternatively, you can place the pork into a large resealable bag and cover with brine. Refrigerate overnight.
- Next day, pat dry with paper towels and allow to air dry, in the refrigerator for a few hours or overnight.

Butternut Squash Puree	
¾ cup	butternut squash flesh, peeled, seeded and diced
1 tsp	maple syrup
to taste	salt and cayenne pepper

- Transfer squash to an appropriate size pot, add in enough water to cover and bring to a boil covered on low heat.
- Simmer for 25 minutes.
- Drain squash and reserve cooking liquid. This cooking liquid contains pectin which will give body to the puree; it should seem syrupy.
- Puree the squash with maple syrup in a food processor or vitamix until a smooth puree is formed adding cooking liquid as needed.
- Season to taste with salt and cayenne pepper. We use cayenne pepper because it is less visible than black pepper and it gives a nice piquancy that works well with the sweetness of the maple syrup and the natural sugars of the squash.



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Savory Dressing	
1.15 L or 5 cups	dice white bread
4Tbsp	diced onion
2 Tbsp	diced celery
2 Tbsp	diced onion
½ stick	butter
140 mL	vegetable stock or water
½ Tsp	dried summer savory
½ Tsp	dried marjoram
pinch	dried thyme
¼ bunch	parsley, washed and chopped
to taste	salt and pepper

- In an appropriately sized stockpot, melt butter on low heat.
- Add onion and cook until translucent, about 3 minutes, add celery, carrot and dried herbs.
- Cook for an additional 10 minutes
- Add bread cubes, little by little, alternating with liquid until stuffing has an even consistency. The stuffing should be moist but not wet.
- Add in fresh chopped parsley and readjust seasoning
- Remove from stockpot and lay out on a baking sheet, no more than 2 inches thick.

Crushed Rutabaga	
1 ¼ lb	rutabaga, peeled and diced
½ stick	butter, room temperature or Alberta cold pressed canola oil
to taste	salt
to taste	pepper

- Add rutabaga to your sauce pot and cover with water and season with salt until it tastes like the ocean.
- On medium high heat bring rutabaga to a boil and then turn down to a simmer for 15mins (or until you are easily able to put a small knife through a rutabaga chunk with zero effort) Place a strainer in sink.
- Once fully cooked, take pot off stove and pour through strainer discarding all liquid.
- Transfer your rutabaga back into your pot. With a potato masher smash rutabaga, but allow to still retain some chunks.
- Add in butter or olive oil till incorporated
- Adjust seasoning to your preference.



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Twin Meadows Fingerling Potatoes and Vegetables	
8	Twin Meadows fingerling potatoes, cut into halves
¼ cup	extra virgin olive oil
5	organic Brussel sprouts, cleaned, trimmed, cut into 2
5	heirloom baby carrots, cleaned peeled
1 to 2 cups	broth or water
to taste	salt and pepper

- Preheat oven to 375 F
- Place fingerling potatoes in a mixing bowl.
- Add in olive oil, salt, pepper and toss to coat evenly
- Place on a baking sheet and roast in oven or until golden brown and flesh is tender.
- Set aside
- Repeat procedure with other vegetables.

Cranberry Jelly	
1/4 bag (3 oz)	whole fresh cranberries
¼ cup	organic sugar
¼ cup	water
1.5 g (1/4 tsp)	agar powder

- In a small pot, bring water, cranberries and sugar to a boil on low heat
- Boil, covered for 10 minutes until cranberries are soft.
- In a blender, puree mixture until perfectly smooth
- Return mixture to the pot, on low heat, and add in agar powder while stirring
- Simmer for 2 minutes to ensure agar powder is fully dissolved.
- Pour into a saran wrap lined 3 inch by 3 inch square baking sheet and refrigerate until cool.
- When jelly is cool, it should be firm enough to be sliced
- Flip onto a cutting board, remove cling wrap and cut into desired portion sizes



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Crown Roast Pork	
1	brined, Alberta Crown Roast Pork, patted dry
½ Cup	butter
3 Tbsp	Alberta Canola Oil
a few sprigs	of your favorite fresh herbs (thyme, rosemary, fresh bay leaf)

- Preheat oven to 275F
- Heat a large, heavy bottomed skillet on high heat until smoking.
- Brush the pork roast with the oil and place in the skillet.
- Add in the butter to the pan and the fresh herbs
- Sear all sides of the pork roast, using a large spoon, baste the meat while searing. This will ensure a flavorful, rich and dark crust on the meat.
- When all sides are seared transfer pork to a baking sheet with a wire rack.
- Place in the oven until internal temperature reaches 145 F, about an hour and 15 min.
- Reserve to a warm place and tent with foil. Wait at least 20 minutes before you slice into the meat.

### To Assemble

Heat all ingredients except the cranberry jelly.

Carve the rack of pork into the desired portion size. Spoon on plate some squash puree, dragging the puree around the inside of the plate with a spoon. Place vegetables and potatoes on the puree. Add the slice of pork to the center of the plate. Garnish with fresh herbs and the cranberry jelly.