

# Canadian Crown Roast of Pork

with Grand Marnier  
Apricot Stuffing

Recipe and image  
courtesy of Manitoba Pork



**PORK · PORC**  
MARKETING CANADA

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Canadian Crown Roast  
of Pork

1 cup / 250 mL  
diced dried apricots

1 cup / 250 mL  
Grand Marnier liqueur

1/2 cup / 125 mL  
butter or margarine

1 cup / 250 mL  
chopped celery

1 medium onion,  
chopped

8 oz / 227 g  
pkg. herb seasoned  
stuffing mix

1/2 cup / 125 mL  
slivered almonds

1 cup / 250 mL  
chicken broth

1/2 tsp / 2 mL  
dried thyme

In a small saucepan, heat apricots and Grand Marnier to boiling. Remove from heat; set aside. Melt butter in a large skillet over medium heat. Add celery and onion; sauté 5-10 minutes. Transfer to large mixing bowl. Add stuffing mix, apricots with liquid, and almonds. Stir to combine. Heat broth to boiling. Pour over stuffing mix. Add thyme, and salt and pepper to taste. Stir to combine.

*For All Roasts:*

Fill cavity with large foil ball. Place roast in roasting pan, bones pointing

up. Cover bone tips with small pieces of foil to prevent burning. Roast uncovered at 325° F (160°C) according to the chart below. Baste occasionally with pan juices. Remove roast from oven. Drain off any excess fat. Remove foil ball. Fill cavity with stuffing. Cover stuffing with a small piece of foil to prevent drying. Roast another 1 1/2 hours or until meat thermometer reaches 160°F (70°C). Place roast on a carving board and allow to rest 10 minutes. Slice between ribs to serve.

Small Roasts	Under 7 lbs/3 kg	0.5 to 1 hour
Medium Roasts	7-9 lbs/3-4 kg	1.5 hours
Large Roasts	Over 10 lbs/4.5 kg	2 to 2.5 hours

A 100 g average serving of raw, trimmed Canadian pork contains 129 calories, 22 g protein, 3.9 g fat and 0 g carbohydrates.