



How to...

Make a Perfect Crown Roast

A [crown roast of pork](#) is an elegant and impressive dish to serve family and friends. A crown roast can serve 12 -14 people or more, making it a great choice for a dinner party.

A crown roast of pork is actually a rib roast or rack of pork, that has been "frenched" (meat scraped away to reveal the bone tips) and tied in a round "crown" shape. You will likely need to order your crown roast from your butcher or grocery store's meat department in advance, however they may have them on-hand during the holiday season. A handy guide is to count the bones on the crown roast, each will give a large serving of pork when sliced, and is an easy way to figure out how many people your crown roast will serve.

Cooking a Crown Roast is Surprisingly Easy

1. Preheat oven to 325°F (160°C).
2. Place the crown roast in a large roasting pan.
3. Season with salt and pepper.
4. Cover each bone tip with a piece of aluminum foil.
5. Place a ball of aluminum foil in the cavity of the roast.
6. Roast according to the cooking directions we have provided on this sheet. (generally 10-15 minutes per pound/500g).
7. Remove from oven. Cover loosely with foil and let rest 10 minutes. Slice between each bone and serve.
8. A crown roast of pork can be cooked on the BBQ grill as well. Follow this [recipe](#) for a smoky, grilled crown roast complete with stuffing and glaze.

Crown Roast Cooking Directions & Time by Weight

Roast Size	Time	Temperature
Small Roasts - under 7 lbs/3 kg	Roast uncovered for ½ - 1 hour. Remove from oven. Drain off any excess fat. Remove foil ball. Fill cavity with your favourite stuffing . Cover with foil to prevent drying. Roast for another 1	155°F - 160°F (68°C - 71°C).
Medium Roasts - 7-9 lbs/3-4 kg	Roast uncovered for 1 ½ hours. Remove from oven. Drain off any excess fat. Remove foil ball. Fill cavity with your favourite stuffing . Cover with foil to prevent drying. Roast for another 1	155°F - 160°F (68°C - 71°C).
Large Roasts - over 10 lbs/4.5 kg	Roast uncovered for 2 -2 ½ hours. Remove from oven. Drain off any excess fat. Remove foil ball. Fill cavity with your favourite stuffing . Cover with foil to prevent drying. Roast for another 1 ½ hours.	155°F - 160°F (68°C - 71°C).