



Slow-Roasted Bone-In Pork Rib Roast

Servings: 8

Preparation Time: 15 minutes

Start to Finish Time: 29 hours 5 minutes

We cure our pork rib roast overnight with a salt and sugar rub, which seasons it well and gives it a mahogany appearance. We then cook it slowly, to help keep it as moist and juicy as possible.

Pork Roast

5 pounds pork rib roast, center-cut bone-in, chine bone removed (see TIPS)

2 tablespoons dark brown sugar, packed

1 tablespoon kosher salt

1 1/2 teaspoon black pepper

Port Wine Cherry Sauce

2 cups wine, port

1 cup dried cherries

1/2 cup balsamic vinegar

4 sprigs fresh thyme, plus 2 teaspoons minced

2 each shallots, minced

1/4 cup heavy cream

16 tablespoons unsalted butter, cut into 1/2-inch pieces and chilled

1 teaspoon salt

1/2 teaspoon pepper

To dress it up for a holiday feast, we pair it with a rich, elegant sauce. The roast is perfectly cooked and juicy (from the rub, overnight curing and slow cooking). The cherry sauce is VERY rich and yet compliments the pork perfectly. Cooking the roast attached to the bone by twine kept the roast from drying out and added flavor.

TIP: For easier carving, ask the butcher to remove the chine bone.

TIP: Monitoring the roast with an oven probe thermometer is best. If you use an instant-read thermometer, open the oven door as infrequently as possible and remove the roast from the oven while taking its temperature.

NOTE: This recipe requires refrigerating the salted meat for at least 6 hours before cooking.

NOTE: Why Add Cream to a Butter Sauce? To dress up our pork, we turned to a classic French preparation: *beurre rouge*. The beauty of this sauce, which translates as "red butter," is that at



DAY 1: PORK ROAST (refrigerate overnight, see NOTES):

Using sharp knife, remove roast from bones, running knife down length of bones and following contours as closely as possible. Reserve bones.

Combine sugar and salt in small bowl.

Pat roast dry with paper towels. If necessary, trim thick spots of surface fat layer to about 1/4-inch thickness. Using sharp knife, cut slits, spaced 1 inch apart and in crosshatch pattern, in surface fat layer, being careful not to cut into meat. Rub roast evenly with sugar mixture.

Wrap roast and ribs in plastic wrap and refrigerate for at least 6 hours or up to 24 hours.

DAY 2: ROAST THE PORK (4 hours + 10 minutes):

Adjust oven rack to lower-middle position and heat oven to 250°.

Sprinkle roast evenly with pepper.

Place roast back on ribs so bones fit where they were cut; tie roast to bones with lengths of kitchen twine between ribs.

Transfer roast, fat side up, to wire rack set in rimmed baking sheet. Roast until meat registers 145°, 3 to 4 hours (see TIPS).

LET REST & BROIL, THE CARVE (40 minutes):

Remove roast from oven (leave roast on sheet), tent loosely with aluminum foil, and let rest for 30 minutes.

its most basic it requires just two components: butter and an acidic liquid. (Red wine and red vinegar for beurre rouge and white for beurre blanc are traditional.) The preparation is equally simple: Just whisk cold butter into the reduced acidic liquid.

MAKE AHEAD: *The sauce may be prepared in advance or while the roast rests.*

Adjust oven rack 8 inches from broiler element and heat broiler. Return roast to oven and broil until top of roast is well browned and crispy, 2 to 6 minutes.

Transfer roast to carving board; cut twine and remove meat from ribs.

Slice meat into 3/4-inch-thick slices and serve, passing sauce (SEE BELOW) separately.

PORT WINE CHERRY SAUCE (while roast cooks...takes 45 minutes):

Combine port and cherries in bowl and microwave until steaming, 1 to 2 minutes.

Cover and let stand until plump, about 10 minutes.

Strain port through fine-mesh strainer into medium saucepan, reserving cherries.

Add vinegar, thyme sprigs, and shallots to port and bring to boil over high heat.

Reduce heat to medium-high and reduce mixture until it measures 3/4 cup, 14 to 16 minutes.

Add cream and reduce again to 3/4 cup, about 5 minutes.

Discard thyme sprigs.

Off heat, whisk in butter, few pieces at a time, until fully incorporated.

Stir in cherries, minced thyme, salt, and pepper. Cover pan and hold, off heat, until serving.

Alternatively, let sauce cool completely and refrigerate for up to 2 days. Reheat in small saucepan over medium-low heat, stirring frequently, until warm.