

Smoked Pork Crown Roast, The Reigning King Of Your Holiday Meal

Prep: 15 minutes • Cook: 2 hours 30 minutes

A show-stopping smoked pork crown roast stuffed with cornbread, sausage, apples, cherries, and pecans, finished with a maple-balsamic-Dijon glaze. Smoky, savory, and gently sweet, it's a succulent centerpiece for any holiday table.

Ingredients

- 1 (6-ounce) box stuffing mix (prepared per package)
- 1/2 pound breakfast sausage (loose, cooked and crumbled)
- 1 large apple (cored, peeled, roughly chopped)
- 1/4 cup dried cherries (roughly chopped)
- 1/4 cup pecans (pieces, finely chopped)
- 1 (about 5 pounds) pork crown roast
- 2 1/2 teaspoons Morton Coarse Kosher Salt
- 1 1/4 teaspoons coarse ground black pepper
- 1/4 cup pure maple syrup
- 2 tablespoons balsamic vinegar
- 2 tablespoons Dijon mustard

Instructions

1. Prepare a grill for indirect cooking at about 325°F (163°C), creating direct and indirect zones; on a gas grill heat one half of the burners and leave the other half off to maintain ~325°F on the indirect side.
2. Prepare the boxed cornbread stuffing mix according to the package instructions.
3. Place a skillet on the hot (direct) side of the grill and cook the loose breakfast sausage until browned and cooked through, breaking it up as it cooks; remove and drain fat.
4. Core and peel the apple, then roughly chop.
5. Roughly chop the dried cherries and finely chop the pecans.
6. Combine the cooked sausage, chopped apple, cherries, and pecans with the prepared stuffing.
7. Set the pork crown roast on a pizza pan or roasting pan to contain the stuffing and make transport easier.
8. Season the roast all over with kosher salt and black pepper (for a 5-pound roast, about 2 1/2 teaspoons salt and 1 1/4 teaspoons pepper).
9. Pack as much stuffing as possible into the center of the crown roast, mounding it on top; cook any remaining stuffing separately per package directions if desired.

10. Add 2 to 3 chunks of smoking wood to the charcoal; for a gas grill, load wood chips into a smoker box or pouch per manufacturer's instructions.
11. Place the roast on the indirect (cool) side of the grill, cover, and cook until the top of the stuffing is golden brown, about 30 minutes.
12. Cover the stuffing with aluminum foil, close the grill, and continue cooking until the roast reaches an internal temperature of 130°F (54°C), about 1 1/2 hours.
13. While the roast cooks, whisk together the maple syrup, balsamic vinegar, and Dijon mustard to make the glaze.
14. When the roast reaches 130°F (54°C), baste the exterior with the glaze, cover, and repeat glazing every 5 minutes until the internal temperature reaches 140°F (60°C).
15. Remove the roast from the grill, transfer carefully to a serving platter, present to guests, then slice and serve.

Tags: Pork, Barbecue, Holiday, Smoked, American, Main Course
