

Maple and Calvados Crown Roast with Apple-Chestnut Puree

ROAST:

- 1 cup Calvados (apple brandy)
- 1/2 cup maple syrup
- 2 sage sprigs
- 1 (16-rib) crown roast of pork (about 10 1/4 pounds), trimmed
- Cooking spray
- 1 1/2 teaspoons salt
- 1 teaspoon freshly ground black pepper

PUREE:

- 4 cups chopped peeled Granny Smith apple (about 1 1/2 pounds)
- 1 cup bottled chestnuts
- 1/2 cup Calvados (apple brandy)
- 1/3 cup packed brown sugar
- 2 tablespoons maple syrup
- 2 tablespoons half-and-half
- 2 tablespoons Calvados (apple brandy)
- 1/2 teaspoon salt
- 1 teaspoon finely chopped fresh sage

Preheat oven to 450°.

To prepare roast, combine 1 cup Calvados (Divided into two 1/2 cups), 1/2 cup syrup (divided into two 1/4 cups), and 2 sage sprigs. In a small saucepan, bring 1/2 cup calvados, 1/4 cup syrup and 1 sage sprig to a boil over medium-high heat. Reduce heat; simmer 5 minutes or until slightly thick. Remove from heat; discard sage sprig.

Lightly coat roast with cooking spray; rub 1 1/2 teaspoons salt and pepper over roast. Place roast on a broiler pan coated with cooking spray. Brush one-fourth of glaze over roast. Bake at 450° for 25 minutes or until browned.

Reduce oven temperature to 300° (do not remove roast from oven); bake at 300° for 1 hour and 45 minutes, brushing with glaze every 30 minutes. (Cover bones with foil if they start to become too brown).

Increase oven temperature to 400° (do not remove roast from oven); cook an additional 25 minutes or until a thermometer inserted in meaty part of roast registers 150°. Remove roast from oven; let stand 20 minutes before carving.

To prepare puree, while roast bakes, combine apple, chestnuts, 1/2 cup Calvados, sugar, and 2 tablespoons syrup in a medium saucepan; bring to a boil. Reduce heat, and simmer 15 minutes or until apple is tender. Place mixture in a food processor; add half-and-half, 2 tablespoons Calvados, 1/2 teaspoon salt, and chopped sage. Process 1 minute or until smooth.

Slice vertically between each rib bone. Serve pork with puree.

Notes: Get extra sage, apples, and rosemary for garnish. The first batch of glaze was not enough, so we created a second batch of glazing for basting every 30 minutes throughout cooking. The ingredient list was adjusted for this second batch.