

Over-the-Top Creamed Brussels Sprouts Gratin

16 servings (serving size: 1 pork rib chop and about 2 1/2 tablespoons puree)

Ingredients

ROAST:

1/2 cup Calvados (apple brandy)

1/4 cup maple syrup

1 sage sprig

1 (16-rib) crown roast of pork (about 10 1/4 pounds), trimmed

Extra Virgin Olive Oil

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

Preparation

Preheat oven to 450°.

To prepare roast, combine 1/2 cup Calvados, 1/4 cup syrup, and sage sprig in a small saucepan; bring 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.