



Menu du Jour

22 Jan 06

Herb-crusted Pork Roast
Roasted Potatoes with Garlic Sauce
Baby Carrots with Tarragon & Hollandaise Sauce
(Serves four)

Herb-crusted Pork Roast

A boneless pork loin roast makes for a flavorful yet elegant dinner for a Sunday or for company. Serve with roasted apples & onions, tarragon carrots, and roasted new potatoes with a garlic sauce. Any remaining roast could be thinly sliced and used for Cuban sandwiches. This recipe requires advance preparation.

1 (3-pound) boneless pork loin roast
1 tablespoon dried crushed rosemary
1 1/2 teaspoons dried thyme
1 1/2 teaspoons dried marjoram
1 teaspoon granulated garlic
1 teaspoon freshly ground black pepper
1/2 teaspoon coarse kosher salt
1 (12-ounce) bottle Original Sin hard cider
3 Granny Smith apples, cored and cut into 1-inch pieces
1 large red onion, peeled and cut into 1-inch pieces
1/4 cup dark brown sugar, packed
2 tablespoons unsalted butter
2 tablespoons all-purpose flour
1/4 cup pan sauce
3/4 cup pure Vermont Grade A dark amber maple syrup

Score the fat on the roast. In a small bowl, mix together rosemary, thyme, marjoram, garlic, salt, and pepper. Evenly rub the herb mixture over the roast. Wrap the roast with food film and refrigerate at least 4 hours. Remove roast from refrigerator, unwrap and place in a glass or plastic container. Add the hard cider and enough water to cover. Cover and refrigerate overnight.

Preheat the oven to 325 degrees F. Place the roast on a rack in a roasting pan and pour marinade around the meat. Bake, uncovered, for 45 minutes.

In a large bowl, mix apples and onion. Put mixture around and on top of roast. Sprinkle brown sugar over the roast, apples, and onions. Place roast back into oven, increase the temperature to 350 degrees F., and continue cooking for another 35 to 45 minutes, or until the meat reaches an internal temperature of 150 degrees F. (The meat will continue to cook and rise to 160 degrees F.)



while resting. Estimate the total cooking time to be 25 to 30 minutes per pound.) Transfer roast, apples, and onion to a serving platter, tent with foil and keep warm. Allow the roast to rest 10 to 15 minutes before slicing.

In a small saucepan over medium heat, melt the butter. Add the flour and stir forming a blonde roux. Add 1/4-cup of the strained pan sauce. Stir in the maple syrup. Cook and stir until the sauce has thickened to desired consistency.

Roasted Potatoes with Garlic Sauce

1 pound small Red Bliss or Yukon Gold potatoes
1 tablespoon olive oil
1/2 teaspoon kosher salt
1/2 teaspoon freshly ground black pepper
1/2 teaspoon dried thyme
6 cloves garlic, stems trimmed but unpeeled

For the Garlic Sauce:

6 cloves roasted garlic
1/2 teaspoon balsamic vinegar
3 tablespoons olive oil
1/2 teaspoon kosher salt
1 tablespoon chopped fresh chives

If the potatoes are large, wash and slice them into quarters. If the potatoes are #1 or “gourmet” potatoes, slice in half.

Preheat the oven to 350 degrees F.

In a bowl, combine the potatoes, olive oil, salt, pepper, and thyme. Toss to coat the mixture evenly. Place the potatoes and the garlic cloves on a baking sheet and into the oven. Bake the cloves for about 20 minutes and continue cooking the potatoes for another 15 to 25 minutes, or until the potatoes are tender.

To prepare the sauce: After about 20 minutes of baking time, remove the garlic cloves. When cooled, squeeze the cloves from the skins. Place the roasted garlic cloves, balsamic vinegar, olive oil, and salt in a blender; purée until smooth. Pour the sauce into a mixing bowl; stir in the chives.

When the potatoes are fork tender, put them into the mixing bowl and toss with the sauce.



Baby Carrots with Tarragon & Hollandaise Sauce

- 1 (16-ounce) package peeled baby carrots
- 1/4 cup white wine
- 2 tablespoons lemon juice
- 2 tablespoons unsalted butter
- 1 tablespoon granulated sugar
- 3/4 teaspoon coarse kosher salt
- 1/2 teaspoon freshly ground black pepper
- 2 tablespoons minced fresh tarragon
- 1 cup prepared Hollandaise Sauce

In a medium saucepan over medium heat, combine the wine and lemon juice. Add the carrots; cover and steam until the carrots are crisp-tender, about 10 minutes.

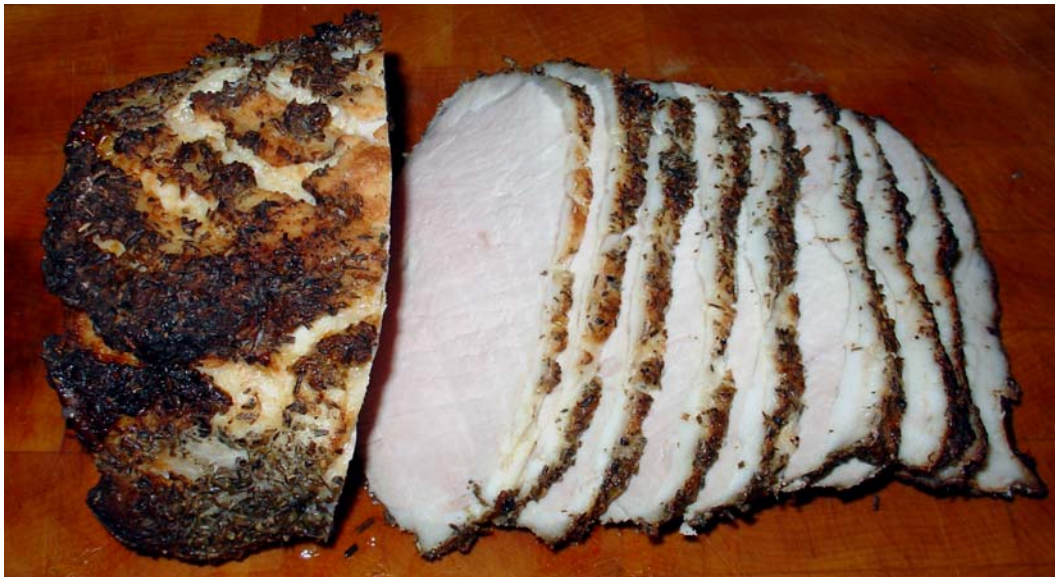
Add the butter, sugar, salt, and pepper. Cook, uncovered, stirring frequently, until carrots are lightly caramelized, about 5 minutes. Remove from heat; stir in the tarragon. Spoon warmed Hollandaise Sauce over carrots and serve.



Cooking & Presentation



Pork Roast Rubbed With Herbs & Spices



Sliced Pork Roast



Herbed Pork Roast, Garlic Potatoes, & Tarragon Carrots