



Hall's Crown Roast of Pork Cooking Suggestion

Preheat oven to 450°, remove ground pork from center of roast, set roast upside down in roasting pan using the ribs as a rack. Put roast in oven & reduce temp to 350°, roast for 30 min/lb*. Flip roast over for last hour of cooking and fill with hot stuffing. Internal temp should be 170°.

*** FOR LARGER ROASTS ROAST NO LONGER THAN 4 HOURS**

HALL'S MARKET 860.232.1075



HALL'S CROWN ROAST OF PORK COOKING SUGGESTION Stuffing Recipe

Brown ground pork. For 16 rib roast: saute ½ cup chopped celery and ¼ tsp minced onion in oil. Add browned ground pork and 2 cups of bread or cracker crumbs, ¼ tsp salt, 1/8 tsp paprika, ½ cup chopped apples and ½ cup stock. Keep warm until ready to put in the roast. Increase amounts accordingly for larger roasts.

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