

Standing Pork Rib Roast with Sweet Glazed Onions, Butternut Squash, and Raisins

Eat, Drink, and Be Merry | December 2006/January 2007



To prepare ahead, rub roast with herb paste (this gives it a fuller flavor, too), cut up vegetables, and make sauce. Cover all and chill separately up to 24 hours.

- 6–8 CLOVES GARLIC, COARSELY CHOPPED
- 1/2 CUP PACKED SAGE LEAVES
- 1/2 CUP EXTRA-VIRGIN OLIVE OIL, DIVIDED
- 1 TSP. SALT, DIVIDED
- 1 TSP. GROUND BLACK PEPPER, DIVIDED
- 2 TBSP. MAPLE SYRUP
- 1 TBSP. BALSAMIC VINEGAR
- 2 YELLOW ONIONS, PEELED AND QUARTERED
- 1 LARGE BUTTERNUT SQUASH, PEELED, SEEDED, AND CUT INTO 1- TO 1 1/2-INCH CUBES
- 1 6 1/2-LB. PORK LOIN CENTER RIB ROAST (8 RIBS) BACKBONE LOOSENED, FAT TRIMMED TO 1/4 INCH, AND RIB BONES FRENCHED (TRIMMED) (ASK BUTCHER TO DO THESE STEPS FOR YOU)
- NONSTICK COOKING SPRAY
- 1/2 CUP RAISINS
- 2 TBSP. UNSALTED BUTTER
- 1/2 CUP DRY WHITE WINE
- 2 TBSP. ALL-PURPOSE FLOUR
- 1 14-OZ. CAN REDUCED-SODIUM CHICKEN BROTH

In a food processor combine garlic, sage, 1/4 cup of the olive oil, 1/2 teaspoon salt, and 1/2 teaspoon pepper; cover and process until mixture forms a thick paste. Set aside.

In a large bowl whisk together 1/4 cup olive oil, maple syrup, balsamic vinegar, 1/2 teaspoon salt, and 1/2 teaspoon pepper. Add onions and squash and toss to combine. Brush roasting pan with olive oil; add onion-squash mixture.

Place pork roast on work surface. Rub entire surface and between meat and bones with garlic-sage paste. Use a few large pieces of butcher's twine to tie back together, if needed. Spray a roasting rack with nonstick spray and place over vegetables in roasting pan. Set pork roast on rack, fat side up, and roast, uncovered, in a 350° oven for 1 1/4 hours. Remove from oven and stir raisins into vegetables. Roast 30 to 45 minutes more or until an instant-read thermometer inserted into the meatiest part of roast registers 145°. Remove from oven. Place rack with roast on a carving board and tent with aluminum foil. Let roast rest 15 to 20 minutes or until temperature registers 155°.

While roast rests, make sauce. Using a slotted spoon, remove vegetables from pan and transfer to a serving dish; cover with foil and set aside. Reserve 2 tablespoons of fat in pan and place over medium-high heat. Add butter and melt. Add wine, scraping up any browned bits from bottom of pan, and cook until nearly evaporated. Stir in flour and cook 1 minute. Add chicken broth and cook and stir until sauce is slightly thickened; cook and stir 1 minute more. Season to taste with additional salt and pepper.

Place roast on a platter surrounded by vegetables. To serve, slice between ribs. Serve with sauce. Makes 8 servings.