



Roasted Rib

Ingredients

- 1 crown roast of pork (16 to 18 bones, about 10 lbs)
- Kosher salt and freshly ground black pepper
- 2 tsp fennel seeds
- 1 tsp whole allspice
- 1 tsp whole black peppercorns
- ½ tsp juniper berries
- 1 small bay leaf
- ¼ cup olive oil
- ½ cup granulated sugar
- 1 tbsp fresh sage, chopped
- 1 tsp fresh thyme, chopped
- 6 Granny Smith apples, peeled, cored, cut into 8 wedges each
- 2 large red onions, peeled and cut into 8 wedges each
- 1 stick (8 tbsp) unsalted butter, melted
- 1 cup dry white wine
- 2 cups apple cider

Instructions

1. Place the pork on a rimmed baking sheet. Sprinkle all over with 1 tablespoon kosher salt and several grinds of black pepper. Set aside.
2. Toast fennel seeds, allspice, peppercorns, and juniper berries in a dry skillet over medium heat until the fennel is lightly golden, about 5 minutes.
3. Transfer toasted spices and bay leaf to a blender. Pulse until coarsely ground.
4. Add olive oil and 1 tablespoon salt to the blender. Process until a coarse paste forms, about 1 minute.
5. Spread the spice paste evenly all over the pork, working it into all the crevices. Cover with plastic wrap and refrigerate for 8 to 24 hours.
6. When ready to cook, preheat oven to 450°F (230°C). Place pork on a rack in a large roasting pan.
7. Roast for 20 minutes, then reduce heat to 350°F (175°C). Continue cooking until an instant-read thermometer inserted into the thickest part reads 135°F (57°C), about 1½ hours.
8. Meanwhile, toss sugar, sage, thyme, apples, onions, and 6 tablespoons melted butter in a large bowl until coated.
9. Heat a large skillet over high heat until very hot (about 3 minutes). Add half the apple-onion mixture, cooking and stirring occasionally, until golden and slightly softened but apples remain firm, about 2–3 minutes.

10. Transfer to a rimmed baking sheet in a single layer to cool. Scrape any remaining sugar from the skillet onto the apples and onions.
11. Repeat with the remaining apple and onion mixture.
12. Return skillet to high heat, add white wine, and cook until syrupy and reduced to about 2 tablespoons, about 4 minutes.
13. Add apple cider and cook until thick and glossy, about 8 minutes, yielding about $\frac{1}{3}$ cup glaze. Stir in remaining 2 tablespoons butter and set aside.
14. When pork reaches 135°F, increase oven temperature to 450°F (230°C). Brush pork with half the glaze and return to oven for 5 minutes.
15. Brush with remaining glaze and continue roasting until internal temperature reaches 145°F (63°C), about 5 minutes more.
16. Remove roast, transfer to a serving platter, and let rest for 30 minutes before carving.
17. Serve with glazed apples and onions.