



Garlic Herb Crown Roast of Pork

A Roast That Wears a Crown

Hello, my dear. Come sit. Let's talk about a special dinner. This is a Garlic Herb Crown Roast of Pork. It looks like a king's crown made of meat and bones. I know it seems fancy. But at its heart, it's just good pork and garden herbs.

We make it for big days. Like when the whole family comes home. The best part is the middle. You can put a bowl of roasted apples right in the center. Doesn't that sound lovely? What's your favorite "company's coming" meal? I'd love to hear.

Why We Take Our Time

The secret is in the waiting. You rub the roast with garlic and herbs.

Then you let it sit in the cold overnight. This does two wonderful things. It lets the salt make the meat juicy. And it lets the flavors sink deep into every bite.

My grandson used to peek in the fridge. He'd ask if it was ready yet. I still laugh at that. Good food asks for a little patience. This matters because love is an ingredient you can't rush. *Fun fact: letting meat rest uncovered in the fridge helps the skin get dry and crispy later!*

The Story of the Bones

Now, tying the roast is like a puzzle. You use two roasts and lots of string. You bend them into a circle. It feels like you're giving the meat a big hug. The bones point up to the sky. They look like a crown when you're done.

It's okay if your first try is messy. Mine was! The important thing is to tie it tight. A loose roast will cook unevenly. This matters because every guest should get a perfect, tender slice. Do you like puzzles or prefer simple recipes?

Low and Slow, Then Hot and Fast

We cook it in two steps. First, a gentle oven. This cooks the inside slowly. It keeps the pork soft and tender. Then, we turn the heat way up. This gives us that beautiful, crackling brown crust.

Your kitchen will smell amazing. Like garlic, lemon, and roast pork. It is the best smell. Remember to let it rest after. The juices need to settle back into the meat. If you skip this, all the good flavor will run out on the plate.

Don't You Dare Throw That Out!

We saved those little meat trimmings, remember? They are gold. We brown them in a pan. They make the base for our sauce. You add broth, wine, and a little butter. It becomes a rich, silky sauce to pour over everything.

This is old kitchen wisdom. Never waste good flavor. That sauce turns a great roast into something magical. It ties the whole plate together. Tell me, are you a sauce person or do you like your meat plain?

Ingredients:

Ingredient	Amount	Notes
Garlic cloves, minced	12	For the roast rub
Fresh thyme, minced	2 ½ tablespoons	For the roast rub
Fresh oregano, minced	2 tablespoons	For the roast rub
Vegetable oil	2 tablespoons	For the garlic-herb oil
Kosher salt	6 tablespoons	
Pepper	4 teaspoons	
Lemon zest, grated	1 tablespoon	
Center-cut bone-in pork rib roasts	2 (6- to 7-pound)	Chine bones and membranes removed, fat trimmed to 1/4-inch
Vegetable oil	1 tablespoon	For the pan sauce
Shallot, minced	1	For the pan sauce
Garlic cloves, minced	6	For the pan sauce
Chicken broth	2 ¼ cups	For the pan sauce
Dry white wine	1 ½ cups	For the pan sauce

Ingredient	Amount	Notes
Unsalted butter	10 tablespoons	Cut into 10 pieces and chilled, for the pan sauce
Fresh thyme, chopped	1 tablespoon	For the pan sauce
White wine vinegar	¾ teaspoon	For the pan sauce



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Instructions

Step 1: First, get your pan ready with a rack. Mix your garlic, thyme, and oregano in a bowl. Save one spoonful with some oil for later. Put that in the fridge. Now, stir salt, pepper, and lemon zest into the big bowl of herbs. Doesn't that smell amazing? It's the heart of our flavor.

See also [Mothers Festive Oatmeal Cookie Logs](#)

Step 2: Dry your pork roasts well. This helps the rub stick. You'll carefully cut the meat away from the top of the bones. Save one cup of the trimmings for our sauce. (A sharp knife makes this much safer and easier).

Step 3: Flip the roast over. Make slits between every two bones. Don't be shy, cut about an inch deep. Then, you'll butterfly it open like a book. Repeat with the second roast. I still laugh at how my first one looked!

Step 4: Open your roasts flat. Rub the inside of each with the garlic-salt mix. Then fold them back up. Tie them tightly with string around each slit. This keeps all our good flavors tucked inside.

Step 5: Now, stack and tie the two roasts together. Stand them up to make the crown shape. A foil ball in the center helps it hold. Rub the outside with the rest of your herb mix. Let it rest in the fridge overnight. This makes the meat so tender.

Step 6: Roast it low and slow until the thermometer says 135. Then, crank up the heat! Brush it with that garlic oil from the fridge. This makes the outside crispy and golden. What's the best part of a holiday

meal for you? Share below!

Step 7: Let the meat rest under a foil tent. It needs a good nap. Now, make the sauce. Brown those pork trimmings you saved. Add broth and wine and let it bubble. Finish it with cold butter for a silky sauce. The smell will bring everyone into the kitchen.

Step 8: Finally, remove all the string from your crown. Slice between the bones to serve. Pour that lovely pan sauce on the side. Gather everyone you love at the table. A meal like this is meant for sharing.

Creative Twists

This recipe is wonderful as-is. But sometimes, a little change is fun. Try stuffing the center of the crown before roasting. Use a savory bread stuffing with apples. Or, mix some smoked paprika into the herb rub. It adds a warm, cozy flavor. For the sauce, try a spoonful of apple jelly. It makes it a bit sweet and tangy. Which one would you try first? Comment below!

Serving & Pairing Ideas

This grand roast deserves lovely sides. I love creamy mashed potatoes to catch the sauce. Buttered green beans with almonds are perfect too. For a pop of color, serve roasted carrots. They look so cheerful on the plate. For a drink, a crisp apple cider is my non-alcoholic pick. For the grown-ups, a glass of Chardonnay pairs beautifully. Which would you choose tonight?



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Storing Your Crown Roast for Later

Let's talk about saving this beautiful roast. First, let it cool completely. Then wrap it tightly in foil. You can keep it in the fridge for three days. For longer storage, freeze it for up to two months. Thaw it slowly in the fridge.

See also Winter Citrus Salad with Toasted Fennel

To reheat, place slices in a baking dish. Add a splash of broth to keep it moist. Cover with foil and warm at 325 degrees. This keeps the pork tender and juicy. I once reheated it without broth. The meat got a bit dry, so I learned my lesson!

Batch cooking matters because it saves your future self time. A ready-made meal is a gift on a busy night. **Have you ever tried storing it this way? Share below!**

Fixing Common Crown Roast Hiccups

Even grandmas face cooking troubles. Here are three common issues and easy fixes. First, the roast won't brown. Make sure your oven is fully hot at 450 degrees. A dry surface also helps. Pat the meat dry before the final roast.

Second, the sauce is too thin. Just let it simmer a bit longer. It will thicken up nicely. Third, the meat seems tough. This usually means it wasn't rested long enough. Letting it rest lets the juices settle back in.

I remember when I didn't let my first roast rest. The juices ran right out on the cutting board! Fixing these issues builds your cooking

confidence. It also makes the flavors shine. **Which of these problems have you run into before?**

Your Quick Questions, Answered

Q: Is this recipe gluten-free?

A: Yes, it is naturally gluten-free. Just check your broth label to be sure.

Q: Can I make any parts ahead?

A: Absolutely! Make the garlic-herb rub a day early. You can also tie the roast a day ahead.

Q: What if I don't have fresh herbs?

A: Use dried herbs instead. Use one-third the amount since dried herbs are stronger.

Q: Can I make a smaller roast?

A: You can use one smaller roast. Just reduce the salt rub by half. Watch the cooking time closely.

Q: Any optional tips?

A: Tuck little potatoes in the center with the foil ball. They roast in the pork drippings. *Fun fact: This method is called “crowning” the roast because it looks like a king’s crown!* **Which tip will you try first?**

From My Kitchen to Yours

I hope you feel ready to try this special meal. It looks fancy but is just careful, loving steps. Cooking is about sharing stories and good food. I would love to hear about your cooking adventure.

Tell me about your family’s reaction. Or share a photo of your beautiful table. **Have you tried this recipe?** Your stories make my day. Thank

you for spending time in my kitchen today.

Happy cooking!

—Elowen Thorn.



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Author: Elowen Thorn



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Cooking Method:[Roasting](#)

Cuisine:[American](#)



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Courses:[Main](#)

Difficulty: **Beginner**



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Prep time: **1 hour**

Cook time: **3 minutes**

Rest time: **30 minutes**

Total time: **4 minutes**



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Servings: **12 servings**



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Calories: **650 kcal**

Best Season:**Summer**

Description

An impressive and flavorful Garlic-and-Herb-Rubbed Pork Crown Roast,

perfect for a special occasion.

Ingredients

- 12 garlic cloves, minced
- 2 1/2 tablespoons minced fresh thyme
- 2 tablespoons minced fresh oregano
- 2 tablespoons vegetable oil
- 6 tablespoons kosher salt
- 4 teaspoons pepper
- 1 tablespoon grated lemon zest
- 2 (6- to 7-pound) center-cut bone-in pork rib roasts, chine bones and membranes removed, fat trimmed to 1/4-inch thickness

PAN SAUCE

- 1 tablespoon vegetable oil
- 1 shallot, minced
- 6 garlic cloves, minced
- 2 1/4 cups chicken broth
- 1 1/2 cups dry white wine
- 10 tablespoons unsalted butter, cut into 10 pieces and chilled
- 1 tablespoon fresh thyme, chopped
- 3/4 teaspoon white wine vinegar

Instructions

1. Set wire rack in rimmed baking sheet. Spray rack with vegetable oil spray. Combine garlic, thyme, and oregano in small bowl. Transfer 1 tablespoon garlic mixture to second small bowl and stir in oil; refrigerate garlic-herb oil until needed for brushing. Stir salt,

pepper, and lemon zest into remaining garlic mixture.

2. Pat roasts dry with paper towels. Place 1 roast fat cap side up on cutting board perpendicular to counter edge. Using boning knife, cut guideline 1½ inches from tips of bones (all the way down to bones), down length of rack. Running knife along bones, cut and scrape meat off tops of bones. Carve out meat between exposed bones, cutting and scraping closely along bones to remove any large pieces of meat (bones needn't be perfectly clean). Cut any large pork trimmings into rough 2-inch pieces and refrigerate 1 cup trimmings for pan sauce; discard remaining trimmings or reserve for another use.
3. Flip roast fat cap side down, parallel to counter edge with tips of bones facing away from you. Cut slits into loin in between every 2 bones, about 1 inch deep and 3 inches long (4 to 5 slits per roast).
4. Position roast with bones pointing up and butterfly roast by slicing into center of loin, stopping 1 inch from bottom to keep roast intact, down length of roast. Repeat steps 2 through 4 with second roast.
5. Open roasts so they lie flat and rub interior of each roast with 2½ tablespoons garlic-salt mixture (5 tablespoons total). Fold halves together (returning roasts to original shape). Cut one 18-inch length of kitchen twine per slit; tie roasts tightly with twine around each slit to secure roasts.
6. Place one 4-foot-long piece of twine parallel to counter edge. Center 1 roast fat cap side up on twine parallel to counter edge. Place second roast on top of first roast, fat cap side down, with bones facing same direction. Bring ends of twine up and around both roasts and tie tightly. Stand assembled roast with bones pointing up. Rub remaining 10 tablespoons garlic-salt mixture all over roast.
7. Crumple large piece of aluminum foil into 3-inch ball. Gently separate roasts to form oval shape and tuck foil ball in center. Bend ends of each roast inward to form rounded shape, adjusting twine as needed to keep it taut. Tie second 4-foot-long piece of twine

around bones to cinch into crown shape. Transfer tied roast to prepared wire rack and refrigerate, uncovered, for at least 12 hours or up to 24 hours.

8. Adjust oven rack to middle position and heat oven to 250 degrees. Insert thermometer probe horizontally into thickest part of meat, about 1 inch below bones. Roast until internal temperature reaches 135 degrees, 2½ to 3 hours.
9. Remove roast from oven and remove thermometer probe. Increase oven temperature to 450 degrees. Brush roast all over with reserved garlic-herb oil. Once oven has preheated, return roast to oven and roast until well browned, 15 to 20 minutes. Remove roast from oven and tent with foil. Let rest for at least 30 minutes or up to 1 hour.
10. While roast rests, heat oil in large saucepan over medium-high heat until just smoking. Add reserved pork trimmings and cook, stirring occasionally, until pieces are browned all over and fond has formed on bottom of saucepan, 5 to 7 minutes. Stir in shallot and garlic and cook until lightly browned, about 2 minutes. Stir in broth and wine, scraping up any browned bits. Bring to boil over high heat and cook until reduced by three-fourths, about 15 minutes.
11. Strain liquid through fine-mesh strainer set over measuring cup (you should have about 1 cup); discard solids. Return liquid to now-empty saucepan and simmer over medium heat as needed to reduce to 1 cup. Off heat, whisk in butter, 1 piece at a time, until incorporated (sauce should have consistency of creamy salad dressing). Whisk in thyme and vinegar. Season with salt and pepper to taste. Cover to keep warm.
12. Transfer roast to platter. Remove twine and slice meat between bones. Serve with sauce.

Notes

Ensure the roast is tied securely to maintain its crown shape during cooking. Letting the roast rest after cooking is crucial for juicy, tender meat.

Keywords:Pork, Crown Roast, Garlic, Herb, Holiday, Roast

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