



OPERATION BBQ RELIEF

PRAIRIE FRESH

CROWN ROAST OF PORK

Mike Golic and Bryan Mroczka

WHAT YOU NEED

Pesto Recipe:

1/3 Cup Operation BBQ Relief

Texas SPG

1/3 Cup Operation BBQ Relief

Sweet and Smoky

¼ Cup Brown Sugar

1 whole bulb of garlic, finely
chopped

1 small package rosemary, stripped
and finely chopped

1 small package fresh thyme,
stripped and finely chopped

2 TBSP Fresh Sage, stripped and
finely chopped

½ cup extra-virgin olive oil

Other items:

2-3 pieces cherry wood

1 (7-10 lb) 9-10 bone crown
roast of pork

smoker

USEFUL TIP

When cooked “hot and fast” in a smoker, the recipe adds an extra flavor element of smoke that brings it to a new level.

PREPARATION

1. To make the pesto, add half of each of the pesto ingredients (except the olive oil) to a food processor. Process the ingredients until they are finely chopped. Scrape the sides of the food processor and add the remaining half of the pesto ingredients. Continue to process the ingredients until it forms a paste. Scrape the sides of the food processor as needed. Add the olive oil and blend until the mixture emulsifies.
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2. Preheat the smoker to 300 to 325°F (149 to 163°C)
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3. Place the tied crown roast of pork on a clean surface. Wrap the exposed bones with aluminum foil.
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4. Smear a heavy coat, about 1 cup (226 g) pesto, all over the pork, making sure to coat the bottom and your fingers to gently push into all the crevices.
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5. Place the crown roast rib side up in a roasting pan or large cast iron. Place one stick of unsalted butter in the center of the crown roast.
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6. Place the pan in your smoker and add 2-3 chunks of cherry wood to the fire. After 2 hours, start checking for 140°F (60°C) internal temperature in the center of the loin meat. At 140°F (60°C), remove the roast to a flat surface and tent it with foil. Expect the temperature to rise to about 150°F (66°C)
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7. After letting the crown roast rest, you are now ready to slice and enjoy.