

From the kitchen of David and Jennifer Deaven

make a thin roux with the addition of a bit of flour.
Add orange juice if needed to thin. Serve with sauce.
Servings: 12
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Meat/Maple Balsamic Pork Roast

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- A: 12# roast (ham, rack, etc.)
B: 4t kosher salt
4t peppercorns (black, green, white assorted)
C: 1C maple syrup
1/2C balsamic vinegar
1t cinnamon
D: 1/2C pecans
1/2C candied ginger
1. Cut (A) in diagonal cross-hatch just through fat/skin layer. Combine (B) and rub all over and into cuts and cracks. Roast at 450F for 20 minutes.
 2. Reduce oven to 300F. Whisk (C) together and baste meat, re-basting with baster from pan juices every 30 minutes until internal temperature reaches 145F.
 3. Process (D) in food processor. Remove meat from oven to serving platter, cover with nut/ginger crust, cover in foil and let rest 20 minutes.
 4. Make a pan sauce after skimming fat, reserving 1t fat to



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