



Indian Spiced Pork Roast with Rosemary and Onions

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Categories: Main - Pork Roast

Servings: 6

Preparation Time: 13 hours 30 minutes

Start to Finish Time: 14 hours 30 minutes

Description: A wonderfully spiced pork roast

Serving Ideas: Serve with a good red wine, merlot, petit verdot or syrah.

Ingredients

1/2 T Black Peppercorns

3/4 T Fennel Seeds

3/4 T Cumin Seeds

3/4 T Fenugreek Seeds

1/2 t crushed Red

Pepper Flakes

1/2 T Smoky Paprika

2 1/4 t fine Celtic Sea Salt

1 6 bone rack of Pork or bone in Pork Roast, chine bone removed, fat trimmed 1/4-inch thick, rib bones French dressed

1/4 c coarsely chopped fresh Rosemary Leaves

12 med Heirloom Rainbow Carrots, tops and skins left on

1/4 c plus 3 T Extra-Virgin Olive Oil

3/4 lb medium mixed Red, White, and/or Yellow Onions, peeled, quartered through root end

3 Bay Leaves

Directions

1) Toast peppercorns, fennel seeds, fenugreek seeds and cumin seeds in a dry small skillet over medium heat, tossing often, until fragrant, about 2 minutes. Let cool, then coarsely grind in spice mill or with mortar and pestle along with red pepper flakes and smokey paprika. Transfer to a small bowl and stir in 2 1/4 t fine Celtic Sea Salt.

2) Place racks of pork or pork roast on a rimmed baking sheet and pat dry. Tie racks with kitchen twine, spacing 1" apart (make sure to tie the meat snugly; you want it to be uniform in shape so that it will cook evenly). Rub all over with spice mixture and chill, uncovered, at least 6 hours or up to 12 hours (for the best flavor, longer is better).

3) Let pork sit out at room temperature about 2 hours before roasting. Combine rosemary and 1/2 cup oil in a small bowl; let infuse while meat is coming to room temperature.

4) Place a rack in middle of oven and preheat to 500°F. Toss onions, carrots and bay leaves with remaining 3 Tbsp. oil in a large roasting pan (they should cover the bottom of the pan); season with salt. Rub pork all over with rosemary oil and place on top of onions. Roast until top of pork is golden brown, 10-15 minutes. Reduce oven temperature to 325°F and continue roasting pork and onions until an instant-read thermometer inserted into the center of meat registers 135°F, 60-75 minutes.

5) Transfer pork roasts to a cutting board and tent with foil. Let rest 20-30 minutes. Keep oven on. Just before serving, give onions a toss and heat in oven just to warm through. Slice pork roasts between rib bones to make individual chops; arrange on a platter with onions and heirloom carrots.