



Slow-Roasted Bone-In Pork Rib Roast

From *America's Test Kitchen* Season 15: A Meal to Celebrate Fall

WHY THIS RECIPE WORKS:

We cure our pork rib roast overnight with a salt and sugar rub, which seasons it well and gives it a mahogany appearance. We then cook it slowly, to help keep it as moist and juicy as possible. To dress it up for a holiday feast, we pair it with a rich, elegant sauce.

Serves 6 to 8

This recipe requires refrigerating the salted meat for at least 6 hours before cooking. For easier carving, ask the butcher to remove the chine bone. For other tips on shopping for the pork rib roast, see related content. Monitoring the roast with an oven probe thermometer is best. If you use an instant-read thermometer, open the oven door as infrequently as possible and remove the roast from the oven while taking its temperature. The sauce may be prepared in advance or while the roast rests in step 3.

INGREDIENTS

- 1** (4- to 5-pound) center-cut bone-in pork rib roast, chine bone removed
- 2** tablespoons packed dark brown sugar
- 1** tablespoon kosher salt
- 1 1/2** teaspoons pepper
- 1** recipe sauce (see related content)

INSTRUCTIONS

- 1.** Using sharp knife, remove roast from bones, running knife down length of bones and following contours as closely as possible. Reserve bones. Combine sugar and salt in small bowl. Pat roast dry with paper towels. If necessary, trim thick spots of surface fat layer to about 1/4-inch thickness. Using sharp knife, cut slits, spaced 1 inch apart and in crosshatch pattern, in surface fat layer, being careful not to cut into meat. Rub roast evenly with sugar mixture. Wrap roast and ribs in plastic wrap and refrigerate for at least 6 hours or up to 24 hours.
- 2.** Adjust oven rack to lower-middle position and heat oven to 250 degrees. Sprinkle roast evenly with pepper. Place roast back on ribs so bones fit where they were cut; tie roast to bones with lengths of kitchen twine between ribs. Transfer roast, fat side up, to wire rack set in rimmed baking sheet. Roast until meat registers 145 degrees, 3 to 4 hours.
- 3.** Remove roast from oven (leave roast on sheet), tent loosely with aluminum foil, and let rest for 30 minutes.
- 4.** Adjust oven rack 8 inches from broiler element and heat broiler. Return roast to oven and broil until top of roast is well browned and crispy, 2 to 6 minutes.
- 5.** Transfer roast to carving board; cut twine and remove meat from ribs. Slice meat into 3/4-inch-thick slices and serve, passing sauce separately.

TECHNIQUE

TECHNIQUE: BUTCHERING PORK "PRIME RIB"

Remove the rib bones from the pork so that it can be seasoned on all sides, but don't discard them: Since bone is a poor conductor of heat, tie them back onto the roast to guard against overcooking.

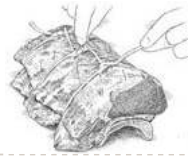
1. Using sharp knife, remove roast from bones, running knife down length of bones and closely following contours.



2. Trim surface fat to 1/4 inch and score with crosshatch slits; rub roast with sugar mixture and refrigerate.



3. Sprinkle roast with pepper, then place roast back on ribs; using kitchen twine, tie roast to bones between ribs.



TECHNIQUE

WHY ADD CREAM TO A BUTTER SAUCE?

To dress up our pork, we turned to a classic French preparation: *beurre rouge*. The beauty of this sauce, which translates as "red butter," is that at its most basic it requires just two components: butter and an acidic liquid. (Red wine and red vinegar for *beurre rouge* and white for *beurre blanc* are traditional.) The preparation is equally simple: Just whisk cold butter into the reduced acidic liquid.

The problem is that butter sauces, like any mixture of fat and water, don't always stay emulsified. That's because the butter is highly temperature sensitive: If the sauce gets too hot (above 135 degrees), the butter—itsself an emulsion of fat and water—will "break" and the butterfat will leak out. If it gets too cold (below 85 degrees), the butterfat solidifies and forms crystals that clump together and separate when the sauce is reheated.

The key to foolproofing a butter sauce is thus stabilizing the butterfat so that it doesn't separate. We do this by whisking in the butter a little bit at a time, which keeps the temperature of the sauce relatively stable. Even more important, we also add cream. Cream contains a relatively high proportion of casein proteins that surround and stabilize the butterfat droplets so that they don't separate from the emulsion. Cream is such an effective stabilizer that our sauce can be made ahead, chilled, and gently reheated before serving.