

DINNER

Johnston County Crown Pork Roast With Cranberry Stuffing

7 October 2026

TOTAL TIME	SERVES	PER SERVING	CALORIES
45 min	12	\$1.90	540 kcal

The recipe Johnston County Crown Pork Roast With Cranberry Stuffing can be made in roughly 45 minutes. This main course has 540 calories, 53g of protein, and 31g of fat per serving. For \$1.9 per serving, this recipe covers 29% of your daily requirements of vitamins and minerals. This recipe serves 1...

Ingredients

- ☐ 1 sprigs Garnishes: fresh cranberries, fresh rosemary and thyme fresh sage leaves
- ☐ 1 tablespoon pepper
- ☐ 3 teaspoons coarse-grained salt, divided
- ☐ ¾ cup water
- ☐ 2 tablespoons all-purpose flour
- ☐ 10¼ pounds (16-rib) crown pork roast, trimmed and tied (about
- ☐ 2 cups reserved unbaked cranberry stuffing

EQUIPMENT Frying pan, Oven, Whisk, Roasting pan, Casserole dish, Kitchen thermometer, Aluminum foil

Method

- 1 Rub 2 teaspoons salt and 1 tablespoon pepper evenly over all sides of pork roast.
- 2 Place roast, rib ends down, in a 1-quart round souffl or casserole dish.
- 3 Place souffl dish in an aluminum-foil lined roasting pan.

- 4 Bake at 325 for 2 1/2 hours.
- 5 Remove from oven.
- 6 Remove dish from pan; remove roast from dish, and invert.
- 7 Place rib ends up on aluminum foil in roasting pan.
- 8 Pour drippings from dish into roasting pan. Spoon 2 cups reserved unbaked cranberry stuffing into center of roast; cover with a 12-inch square of heavy-duty aluminum foil, and fold foil over tips of roast.
- 9 Bake 45 minutes to 1 hour more or until meat thermometer registers 15
- 10 Remove foil, and let stand 15 minutes before slicing.
- 11 Pour pan drippings into a skillet, and cook over medium-high heat until mixture comes to a boil.
- 12 Stir together 2 tablespoons flour, remaining 1 teaspoon salt, and 3/4 cup water.
- 13 Whisk into pan drippings; cook, whisking constantly, 5 minutes or until thickened.
- 14 Serve with roast.
- 15 Garnish, if desired.

Nutrition per serving

540

KCAL

53 g

PROTEIN

31 g

FAT

9 g

CARBS

Saturated Fat

6.6 g · 41% of daily needs

Fibre

1.1 g · 5% of daily needs

Sugar

0.7 g · 1% of daily needs

Sodium

885 mg · 38% of daily needs

Cholesterol

148 mg · 49% of daily needs

Adapted from My Recipes. Find this recipe, ratings and more ideas at whatsheate.com/johnston-county-crown-pork-roast-with-cranberry-stuffing-148524