



**CHAIRMAN'S
RESERVE**



servings: 8 | **prep time:** 10 minutes | **cook time:** 2 hours 25 minutes | **cut:** loin | **method:** roast

pork rib roast with bacon-bourbon sauce

Update your old-fashioned pork roast by adding a decadent bacon-bourbon sauce. The alcohol addition creates a perfect level of smokiness for this oven-roasted meal.

PORK RIB ROAST:

- 1 *Chairman's Reserve*® Pork center loin roast, chine bone removed (6 ribs, about 4 ½ pounds)
- 1 garlic clove, cut into 12 slivers
- 1 teaspoon olive oil
- 1 ½ teaspoons coarse (kosher) salt
- ¾ teaspoon freshly ground black pepper
- 2 tablespoons finely chopped sage

SAUCE:

- 3 tablespoons all-purpose flour
- ¼ cup bourbon
- 1 ¾ cups canned reduced-sodium chicken broth
- 1 tablespoon stone-ground Dijon mustard
- 1 tablespoon light brown sugar

DIRECTIONS:

1. Preheat oven to 325°F.
2. Using tip of a sharp thin knife, poke 12 slits, each about 1" deep, all over pork and insert a garlic sliver in each. Rub roast with oil and season all over with salt and pepper. Sprinkle sage over top of roast.
3. Place roast, fat side up, on meat rack in shallow roasting pan. Do not add water or cover. Roast for 1 ¾ to 2 hours or until the internal temperature reaches 145°F on an instant-read thermometer. Remove from oven and transfer to a serving platter. Let stand for 10 to 15 minutes. (Temperature will rise 5°F to 10°F during this time.)
4. Make the sauce: Discard all but 3 tablespoons of fat from pan. Place on stove over medium-low heat. Add flour and whisk until smooth, scraping up browned bits in pan, and let bubble for 1 minute. Increase heat to medium and pour in bourbon. Add broth, mustard, brown sugar and soy sauce and bring to a boil. Return heat to medium-low and simmer, whisking, until smooth and thickened, about 5 minutes. Stir in the bacon.
5. Carve roast and serve with the sauce.