

YOUR HIGH-STYLE GUIDE TO THE PROS

a-list issue!

athome

IN FAIRFIELD COUNTY



what's hot now:
WALNUT & BRASS
GLOBAL GLAMOUR
FRESH PASTELS



\$5.95

WINTER 2015/16
ATHOMEFC.COM



Cuban Pork Crown Roast ~ Marcia's famous family recipe straight from Havana

INGREDIENTS

MARINADE

- 1 cup lime juice
- 1 cup orange juice
- 10 garlic cloves, minced
- 4 teaspoons ground cumin
- 2 tablespoons minced fresh thyme
- 2 tablespoons minced fresh cilantro
- 4 bay leaves
- 1 crown roast of pork
- 1/2 teaspoon salt
- 1/4 teaspoon pepper

STUFFING INGREDIENTS

- 12 slices firm white sandwich bread, cut into 1-inch squares
- 8 tablespoons butter
- 1/2 cup finely chopped onion
- 1/2 cup finely chopped celery
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1 teaspoon chopped fresh sage
- 1 teaspoon chopped fresh thyme
- 1/4 teaspoon nutmeg
- 1/4 cup chopped fresh parsley
- 2 tablespoons chopped fresh chives
- 1/2 cup chopped dried prunes
- 1/4 cup chopped dried apricots
- 1/2 cup chopped pitted green olives
- 1 cup chicken stock

PREPARATION

Marinade

In a large bowl, combine the first seven ingredients. Pour half of the marinade into a large bowl or plastic container; add the pork roast. Turn to coat; refrigerate for 2 hours. Refrigerate remaining marinade. Drain and discard marinade from pork. Place roast in a baking dish. Pour reserved marinade over the roast. Sprinkle with salt and pepper.

Stuffing

Spread bread in 1 layer on a sheet pan and bake until dry and lightly toasted, about 15 minutes. Let bread cool. Cook onion and celery in butter in a heavy skillet over moderate heat, until softened. Stir in salt, pepper, sage, thyme and nutmeg. Reduce heat to low, then cook, covered, stirring about 10 minutes. Stir in bread, parsley, chives, prunes, apricots and olives. Drizzle with 1 cup chicken stock. Mix and taste for salt and pepper.

Roast

Fill center of roast with stuffing mixture. Place a folded strip of aluminum foil over exposed ends of ribs and bake at 350° for approximately 45 minutes. Uncover; baste with pan drippings. Bake 15 minutes longer or until a thermometer reads 150°. Let roast stand for 15 minutes before slicing.

Q: I'm looking to wow dinner guests this winter with an unexpected entree. Any ideas?

A: We love our grandmother's gorgeous Cuban pork crown roast. She was a former Miss Cuba and an amazing cook. This recipe was passed on to our mother and we love making it at the holidays to remind us of her. A crown roast makes for a dramatic centerpiece at a winter meal and our recipe has all the flavors of Cuba to spice it up.

CENTER PIECE

Gorgeous food presentation deserves equally extraordinary serveware. Don't worry about matching platters with the rest of your table setting; look for patterns and finishes that will dress up any feast.



Hermès

Voyage en Ikat Sapphire presentation plate; \$630. hermes.com



Juliska

Pewter stoneware medium octagonal platter; \$58. juliska.com



Madeline Weinrib

Orientalist oval serving platter; \$398. barneys.com