



BBQ CROWN ROAST OF PORK Serves 6 to 8

1 (7 to 8-pound) crown roast of pork, two racks tied in a circle
10 garlic cloves, sliced thinly

Rub:

2 tablespoons chopped fresh rosemary
1 tablespoon chopped fresh sage leaves
1 tablespoon kosher salt
1/4 teaspoon freshly ground black pepper

Inset a sharp knife 1/2-inch into the roast on all sides. Slip the garlic slices into these pockets.

Combine the rosemary, sage, salt, and pepper and stir.

Spread the rub all over the roast and in the crevices. Let stand at room temperature one hour before grilling.

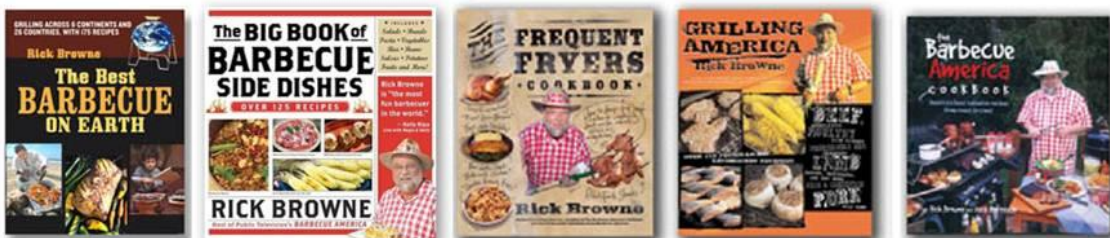
If using a grill make a smoke package by putting a handful of soaked wood chips (hickory, pecan, cherry) on a large sheet of aluminum foil, fold over the foil to form an envelope and puncture the top (do not go through the whole package) of the foil with a pencil 2 to 3 times. Place the packet on hot coals or on gas flame.

Grill the roast, over direct high heat for 30 minutes, turning several times.

Then, move the roast over indirect heat in the grill/smoker until the internal temperature reaches 145°F, about 2 1/2 to 3 hours longer.

Remove the from the grill, lightly cover with foil and let rest 20 minutes before carving.

Cut and remove string from the roast and slice the roast between the rib bones.



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