



# JACK & PAT'S

## Old Fashioned Butcher Shop

Specializing in Custom Cuts and Customer Service

### Crown Pork Roast

Preheat oven to 400° F. Season roast inside and outside. Place dressing in the center of the roast and cover dressing with foil.

Place roast in a shallow baking pan with  $\frac{1}{4}$  inch of water. Cook at 400° F for 20 minutes. Turn temperature down to 325° F and continue to cook for 2  $\frac{1}{4}$  hours.

Last 20 minutes of cooking time remove foil to brown dressing.

Place thermometer in the meaty portion of the pork but not touching any bones. Temperature should read 160-165° F.

Remove from oven and place colored papers on the bones to serve.

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