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Roast Rack Of Pork With Grain Mustard Sauce

By News Canada

Roast Rack Of Pork With Grain Mustard Sauce

by: News Canada

(NC)—An economical and spectacular alternative to racks of lamb or veal. Ask your butcher to leave the rib bones a decent length for an arresting presentation. This cut has the optimum combination of taste, texture and fat content.

Serves 6 to 8

Ingredients

1 tbsp coarse black pepper 15 mL

1 tbsp chopped rosemary 15 mL

1 tbsp Dijon mustard 15 mL

3 garlic cloves

1 rack of pork

1 tbsp olive oil 15 mL

sea salt

1 cup white wine 250 mL

1 cup veal stock 250 mL

1 cup 35% cream 250 mL

Roast Rack Of Pork With Grain Mustard Sauce

2 tbsp grain mustard 30 mL

- Pre-heat oven to 325°F (160°C).
- Combine pepper, rosemary and mustard to make a paste.
- Cut garlic into slivers, and, using a sharp knife to make incisions, insert into pork at even intervals.
- In a large oven-proof skillet or heavy roasting pan, brown pork in olive oil. Spread rosemary paste over fat side of rack and sprinkle with sea salt.
- Roast for about 90 minutes, or until internal temperature reaches 150°F (65°C) on a meat thermometer. Remove and allow to rest for at least 10 minutes.
- Pour white wine and veal stock into pan, stirring well with a wooden spoon to incorporate all the brown bits. Bring to a boil and reduce sauce to about one cup.
- Reduce heat and whisk in cream and mustard. Continue cooking until thickened slightly.
- Slice meat between bones and pour sauce over.

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Recipes with Jack Daniel's

By News Canada

Jack Daniel's Lynchburg Lemonade

1 part Jack Daniel's Whiskey
1 part Triple Sec
1 part Whiskey Sour Mix
1 part 7-Up or Sprite
Garnish with lemon.

Jack Daniel's Rib Glaze

1 cup Jack Daniel's Whiskey
1/2 cup dark brown sugar
1 cup ketchup
2 teaspoons Worcestershire sauce
1/4 cup vinegar
1 tablespoon french lemon juice
3 cloves garlic, minced
1/2 teaspoon dry mustard
Salt and pepper to taste

Combine all ingredients; mix well. Brush ribs with a thin coating of glaze and place on grill. Continue to baste when turning ribs. Makes enough for 2 racks of 7 to 10 ribs each.

Jack Daniel's Marinade

1/4 cup Jack Daniel's Whiskey
1/4 cup soy sauce
1/4 cup Dijon-style mustard
1/4 cup minced green onions and tops
1/4 cup firmly packed light brown sugar
1 teaspoon salt
Dash of Worcestershire sauce
Pepper to taste

Combine all ingredients. Blend well. Use to marinate shrimp or scallops for 1 hour or beef, chicken or pork in the refrigerator overnight. Use to baste the shellfish or meat as it is grilled or broiled. Makes about 1 1/4 cups.

Jack Daniel's Southern Sour

1 part Jack Daniel's Whiskey
1 part Whiskey Sour Mix

Roast Rack Of Pork With Grain Mustard Sauce

2 parts 7-Up or Sprite
Garnish with orange slice

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