Crown Roast of Pork with Mushroom Pilaf

Servings: 12

CROWN ROAST OF PORK
1 about 6 1/2 lbs. pork-loin rib half-crown roast (12 bones)
3/4 cup low sodium chicken stock

DIJON HERB RUB
1 cup fresh parsley leaves
1/4 cup Dijon mustard
2 tablespoons extra-virgin olive oil
2 tablespoons lemon juice
2 teaspoons dried thyme
1 teaspoon salt and pepper
2 cloves garlic, minced

WINE GRAVY
1/2 cup white wine
2 tablespoons all-purpose flour or cornstarch
1/2 cup mushroom-soaking liquid OR sodium-reduced chicken stock

MUSHROOM PILAF
1 package dried mushrooms (such as porcini or morel)
2 tablespoons vegetable oil
2 cloves garlic
1 leek (white and light green parts only), finely chopped
1 cup carrots, diced
1 teaspoon dried thyme
1 1/3 cups brown basmatic rice
2/3 cup wild rice
1/2 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups sodium-reduced chicken stock
1 1/2 cups water
1/4 cup fresh parsley, chopped
1/4 cup sweet red pepper, finely diced

To make Dijon herb rub: In a food processor, whirl together parsley, mustard, oil, lemon juice, thyme, salt and pepper until it forms a paste. Stir in garlic. Rub all over pork, excluding bones. Place roast, bones up, on rack in roasting pan. Wrap bone ends in foil; stuff center with foil ball. Pour stock into pan.

Roast in 325 degree oven until meat thermometer registers 160 degrees, about 2 1/2 to 3 hours, adding up to 1 1/2 cups water if necessary to maintain juices in pan. Transfer to platter and remove foil ball; tent with foil and let stand for 20 minutes.

To make wine gravy: Skim fat from pan juices. Place pan on medium heat. Pour in wine, stirring and scraping up brown bits from bottom of pan. Whisk flour into mushroom-soaking liquid; whisk into pan and cook, whisking until thickened; about 2 minutes. Strain liquid.

Spoon some pilaf into center of roast. Transfer remainder to serving bowl. Carve roast between bones.

MUSHROOM PILAF: Soak mushrooms in 1 cup boiling water for 30 minutes. Strain through sieve, reserving 1/2 cup soaking liquid for gravy. Chop mushrooms.

In a skillet, heat oil on medium heat. Fry garlic, leek, carrots, thyme and mushrooms for about 5 minutes.

Stir in basmati and wild rice, salt and pepper. Add stock and water, scraping up brown bits from bottom of pan; bring to a boil. Reduce heat, cover and simmer until rice is tender and liquid is absorbed; about 40 minutes. (To make ahead: Cover and keep warm for up to 30 minutes.) Stir in parsley and red pepper.