

Coriander Crusted Rack of Pork

Serves 4

Our rotisserie does all the hard work for this elegant and easy to prepare roast. Always a striking presentation, Coriander Crusted Rack of Pork is accented in both color and flavor by fruit-based condiments like chutney.

Ingredients

1 ea.	rack of pork (about 7 to 8 ribs), chine removed, frenched
2 Tbsp.	extra virgin olive oil
2 Tbsp.	Searing Seasonings
2 Tbsp.	ground coriander

Method

Rotisserie: 5 to 10-inch Flame Height

- Coat the rack of pork with olive oil.
- In a small bowl, combine the Searing Seasonings and coriander. Rub the mixture into the pork, coating it completely.
- Wrap the pork and refrigerate for at least 12 hours.
- Before roasting, remove the rack of pork from the refrigerator and temper for at least 1 hour.
- Place the rack of pork in a three arm basket and hang the spit in the rotisserie.
- Roast until the internal temperature of the meat reaches 140 degrees at its thickest point. Remove from the rotisserie and allow the rack to rest for 10 minutes before serving.

