

Sage and Apple Wood Smoked Crown of Roast Pork

Prep Time: 120 mins

Cook Time: 120 mins

Difficulty: Easy

Servings: 14

Ideal for: Weber Kettle

Ingredients

1 x Weber Firespice Smoking Wood- Apple Wood Chunk
1 x crown roast of pork (14-16 points, approximately 2.9kg)
2 tablespoons olive oil
4 tablespoons sage chopped
Salt and Pepper

Method:

Step 1

Remove your roast from the refrigerator and let it stand at room temperature. Set up your kettle for indirect normal fire cooking method. Light the fire-lighters and move the charcoal baskets to the centre of the cooking grill over the flames.

Step 2

While the kettle is lighting, rub the olive oil, Sage, salt and pepper all over the pork.

Step 3

Wrap the bones in foil (optional).

Step 4

Approximately 35-40 minutes after lighting, all of the coals will be ashed over and ready for cooking. Separate the charcoal baskets using tongs. Place foil drip trays between the two fires- must be large enough to catch all of the drips. Place the cooking grill on the barbecue with the grill handles directly over the fires. Position the roast onto the cooking grill and close the lid, ensuring the air vents are open.

Step 5

Cook for approximately two hours, until the internal temperature of the pork has reached 71c..

Step 6

Once temperature has been reached, remove the prime rib roast from the kettle and leave to rest for 10-15 minutes.

Step 8

Carve and serve with any sides of your choice. .

