



# Easy Entertaining

## Pork Rib Roast with Apple Cider Gravy

- 1 pork rib roast, (one rib per person)
- 3 T. olive oil
- 10 sage leaves
- 4 sprigs thyme leaves
- Kosher salt and ground black pepper
- 2 T. flour
- 1-1/2 cup apple cider
- 1 cup chicken broth

1. Place the pork rib roast in a roasting pan. Chop the sage and thyme and place in a small bowl. Add the olive oil and with the back of a spoon, press the herbs into the oil. Then brush the top of the roast with the herb infused oil and season with salt and pepper. Let the roast sit out for about 1 hour, to take the chill off the meat.

2. Preheat the oven to 425°F and roast the pork for 45 minutes. Then reduce the heat to 350°F and continue cooking until the internal temperature of the roast is 145°F. (The total cooking time for the roast will depend on how much it weighs. The rule of thumb is 20 minutes/pound, but make sure to use an instant-read thermometer to get the correct internal temperature.)

3. Remove the roast to a cutting board and let it rest while you make the gravy.

4. Apple Cider Gravy: Pour out the excess fat from the roasting pan, leaving only the dark drippings in the pan. Place the roasting pan on the stove, making sure there are 2 burners under the pan. Turn the heat to medium-high and sprinkle the flour over the drippings. Use a whisk to mix the flour in. (This is called a "roux.") Cook and stir the roux until its light brown and starts bubbling. Then begin adding the apple cider, but just 1 T. at a time, whisking really well, to prevent lumps. Once the roux is mixed into the apple juice, add the chicken broth and bring to a boil. Then switch to a heat-resistant spatula and stir continuously, until gravy is thickened. Pour gravy into serving dish.

5. Slice the roast between the ribs and serve 1 rib/person, along with the gravy.