

Saslove's Meat Market
50 Byward Market Square
(613) 241-9266

FRENCHED RACK OF PORK



Cooking Directions

1. Bring the roast to room temperature and season.
2. Preheat the oven to 450°F. Roast with the fat side up at 450°F for 15 minutes.
3. Reduce heat to 350°F and roast for about 30 minutes per kilo.
4. Transfer to a cutting board, cover loosely with foil and let it rest for 20 minutes.

Cooked Temperature Reading: 145°F

Seasoning Suggestions

- Rosemary
- Garlic
- Dijon Mustard
- Thyme

Wine Pairings

- Riesling
- Chardonnay
- Sauvignon Blanc
- Pinot Grigio

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