

La Vigne Enterprises, Inc.

Distinctive Natural Gourmet Foods

Jeweled Crown Pork Roast & Rice Stuffing

(6 to 8 servings)

Ingredients:

2 racks of pork
1/2 cup **La Vigne Kumquat Piquant Sauce**
1/4 cup **La Vigne Kumquat Conserve**
1 1/2 cup long grain converted rice
1-cup water
Salt to taste
1 Tablespoon unsalted butter
4 Tablespoons pine nuts
2 Tablespoons minced white onion
1-cup chicken stock
2 teaspoons cilantro or parsley

Directions:

PORK:

Preheat oven to 450 degrees. Trim fat from pork racks and tie in a circle (crown)
Bake at 450 degrees for 15 minutes, reduce heat to 375 degrees and bake 45 minutes more. Fifteen minutes before it's ready, glaze pork with **La Vigne Kumquat Piquant Sauce**. While meat is roasting, prepare the rice.

RICE STUFFING:

Melt butter in saucepan and add pine nuts. Brown slightly. Remove and hold aside. In the same saucepan, add onions and cook until soft. Stir rice into the onion mixture; add stock, water and seasoning. Bring to a boil over moderate heat until liquid is almost evaporated. Cover & reduce heat to low and simmer for 30 minutes.

SERVING:

Fluff rice with a fork and add half the browned nuts. Place rice in the center of pork crown. "Jewel" the platter with **La Vigne Kumquat Conserve** halves. Sprinkle the rest of the nuts and garnish with fresh cilantro or parsley.

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