Wild Mushroom and Sausage Stuffed Pork Crown

Ingredients:

Pork Crown:
One 8 to 9 pound Pork Crown
5 to 7 tablespoons of finely minced garlic
5 to 7 tablespoons of finely minced fresh rosemary
4 to 6 tablespoons of grainy mustard
2 to 3 ounces of extra virgin olive oil
Kosher salt and fresh cracked pepper to taste

Stuffing:
1 cup yellow onion, small dice
1 cup carrots, small dice
1 cup celery, small dice
1 tablespoon of unsalted butter
3 Italian sausage links, casing removed
3 ounces sliced shiitake mushrooms
3 ounces sliced oyster mushrooms
3 ounces sliced cremini mushrooms
4 cups of toasted sourdough cubes
2 tablespoons of finely minced fresh sage
1 cup of chicken stock
2 eggs thoroughly whisked
Kosher salt and fresh cracked black pepper

Makes 8-10 servings

Preparation:

For the Pork:
1. Place the pork crown in a large bowl and rub it down completely with the garlic, rosemary, mustard, olive oil, salt, pepper.
2. Place it on a large sheet pan lined with parchment paper.
3. Put in the refrigerator to keep cold.

Recipe Created by Chef Billy Parisi
For the Stuffing:

1. In a large skillet on medium heat with butter sweat the onion, celery and carrots for 6 to 8 minutes.
2. In the meantime, place the sausage in a large skillet on medium-high heat and cook it completely through.
3. Once the sausage is done, add it to the onion, celery and carrots pan.
4. Place the sliced wild mushrooms in the empty sausage pan and return it to the burner on high heat and caramelize.
5. Once the mushrooms are brown, add them to the sausage and veggies pan.
6. In a bowl add the sourdough cubes, chicken stock, sage, eggs, salt and pepper.
7. Once the stuffing is combined, add it to the center portion of the pork crown and form it around the bones, taking care to keep it inside the bones.
8. Place pork crown in the oven on 375°F for 90 to 120 minutes or until pork is done.