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RECIPE: Holiday Pork Roast

CREATED BY: New York Wine & Culinary Center – Chef Dan Martello

Executive Chef Dan Martello of the New York Wine & Culinary Center offers this "Holiday Pork Roast" with a blend of Concord grape juice with Hoisin, garlic, coriander and ginger as both a marinade and glaze for a large pork rib roast. Numerous studies have shown that the powerful antioxidants in Concord grape juice have significant health benefits for people of all ages, such as reduced risk of heart disease, boosting the immune system, and memory enhancement.

1 4 1/2 pound pork rib roast
1 1/2 cups Hoisin sauce
1 cup Concord grape juice
2 Tbls. chopped garlic
2 Tbls. chopped ginger
1 Tbls. ground coriander
salt and pepper

1. In a small bowl, mix hoisin, grape juice, garlic, coriander, and ginger until well combined.
2. Rub half the grape juice mixture over the roast. Cover and refrigerate for at least one hour and up to eight hours.
3. Preheat the oven to 350 degrees.
4. About 20 minutes before cooking, remove the roast from the refrigerator and let it sit at room temperature. Transfer the pork to a roasting pan and roast for about 1 hour and 15 minutes, or until the internal temperature is 150 degrees.
5. Remove the roast from the oven and brush roast with the remaining grape juice mixture, and cover loosely with foil. Let it rest for 15 to 20 minutes before slicing.