

Maple-Chile Pork Roast  
By Aleksandra Crapanzano  
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Active Time: 1 hour  
Total Time: 1 day (includes marinating)  
Serves 6-8

*For the marinade*

½ cup maple syrup  
½ cup Dijon mustard  
¼ cup low-sodium soy sauce  
1 teaspoon chile crisp, such as Momofuku Chili Crunch, or other chile oil  
2 teaspoons minced ginger  
3 cloves garlic, minced  
½ teaspoon freshly ground black pepper  
½ teaspoon red pepper flakes  
2 tablespoons toasted sesame oil  
Zest of 1 lemon

*For the pork and apples:*

Center-cut, bone-in pork loin roast (6-7 pounds)  
Neutral cooking oil, such as canola or grapeseed  
3 tablespoons unsalted butter  
6 apples, preferably Pink Lady, Granny Smith or Jonagold each cut into 6 segments  
½ cup heavy cream

1. Ideally 1 day or at least 8 hours before you cook the pork, start the marinade: In a large container with airtight lid, whisk together all the marinade ingredients. Add pork and turn to coat thoroughly. Attach lid and refrigerate. Remove from refrigerator 1 hour before cooking.
2. Preheat oven to 400°. Set a roasting pan on stove over medium heat. Once hot, lightly coat surface of pan with oil. Lift pork out of marinade and pat dry with paper towels. Set pork in roasting pan, fat side down, and sear, turning, until golden brown all over.
3. Set pork in roasting pan, fat side up. Pour marinade and 2 cups water into base of pan and transfer to oven. After 1 hour, if pan looks dry, add 1 cup water. Reduce temperature to 325° and cook until a thermometer inserted in the thickest part of meat reads 140 degrees, about 25 minutes more. Transfer pork to a cutting board, reserving marinade in pan. Cover pick tightly with aluminum foil and let rest until internal temperature rises to 145°, 20 minutes.
4. In a large skillet, over medium-low heat, melt butter. Sauté apples until beginning to darken and soften, about 5 minutes. Set roasting pan over medium heat. If pan looks dry, add a tablespoon of water. Cook, stirring, until liquid in pan reduces to a gravy-like consistency, 5 minutes. Stir in cream. Strain gravy into pitcher.
5. Slice pork roast so that each portion has a bone, and pour on a liberal amount of gravy. Serve with sautéed apples.

Commented [DW1]:

**Donna's Notes:** As I was making this for just two people, I substituted one pork tenderloin. I reduced the ingredients for the marinade by half. I removed the pork tenderloin from the refrigerator 30 minutes before roasting.

Using a 10-inch cast iron skillet, I browned the pork tenderloin. I added approximately a half cup of water to the pan. The skillet was placed in a pre-heated 400° oven for 10 minutes. Using an instant read meat thermometer, I cooked the meat to an internal temperature of 140°. I slightly reduced the pan juices before adding approximately ¼ cup of half and half.