

Roast Pork with Mustard-Maple Glaze and Rhubarb Apple Chutney

Roast Pork:

2 Tbsp olive or vegetable oil
1 clove garlic, minced
½ tsp dried thyme leaves
a pinch each of salt and pepper
3 lb pork shoulder roast
2 tbsp Dijon mustard
2 tbsp maple syrup
6 medium potatoes, about 1-1/2 lbs

Rhubarb Apple Chutney:

2 cups chopped rhubarb
1 small onion, diced
1 small apple, peeled and diced
¼ cup packed brown or maple sugar
1/4 cup apple or pear cider vinegar
½ tsp ground cumin
¼ tsp each of salt, dried thyme and dry mustard
pinch of pepper



Local Ingredients:

Apple
Garlic
Maple Syrup
Onion
Pear Cider Vinegar
Pork
Potatoes
Rhubarb
Thyme



For the Roast Pork: Combine 1 tbsp oil, garlic, thyme, salt and pepper and rub all over pork. Cook roast on greased grill over indirect medium heat until internal temperature reaches 155 F on meat thermometer, about 1-1/2 hours. During the last 20 minutes of cooking, mix mustard with maple syrup and brush over roast.

Meanwhile, scrub potatoes and cut into wedges. Toss with remaining oil, salt and pepper. Place in grill basket and cook over direct heat (beside roast) until tender, but crisp and golden, 30 to 40 minutes, shaking potatoes occasionally for even browning. Remove roast to carving board, cover with foil and let stand for 10 to 15 minutes before slicing.

For the Rhubarb Apple Chutney: This can be made ahead and served at room temperature with roast. In non-reactive saucepan, combine rhubarb, onion, apple, sugar, vinegar, cumin, salt, thyme, mustard and pepper. Bring to boil over medium-high heat, stirring constantly. Reduce heat and simmer, uncovered, until rhubarb has softened but still has some texture, about 2 minutes. Let cool. Store in an airtight container in the refrigerator for up to 2 weeks. Makes about 1-1/2 cups.

An excellent way to celebrate delicious local rhubarb, apples, maple syrup, potatoes and pork all produced with care by Ottawa Valley farmers/producers

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