

## Roast Pork Rack with Tarragon and Ginger

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Rack of pork is simply a bone-in pork loin roast with the back bone removed for easy carving, and the rib bones "Frenched" where extra meat is removed for an elegant look. Preparing rack of pork is simple and doesn't require special equipment or slaving over the stove.

### Ingredients

6 chop rack of pork, frenched

#### For the marinade

8 cloves garlic, finely chopped  
 2 tablespoons chopped tarragon leaves  
 2 tablespoons grated ginger  
 2 tablespoon butter  
 3/4 teaspoon sea salt  
 Coarsely ground black pepper  
 2 tablespoons peanut oil

#### For the sauce

1 cup of white wine  
 1 tablespoon Dijon mustard  
 1 tablespoon flour

<b>Preparation Time</b>	15 min	<b>Difficulty</b>	Simple
<b>Portions</b>		<b>Yield</b>	
<b>Country/Region</b>			
<b>Vegetarian</b>	No		

### Preparation

Preheat the oven to 425° F. Season the rack well and rub the salt in thoroughly. Rub the butter, tarragon, ginger and garlic into the pork on all sides. Place the rack in a roasting pan, pour the oil over and place in the oven. Roast the pork in the oven for 1 hour and 15 minutes. Use a meat probe to check the temperature. It should be between 155-160. If necessary put it back for another 10-15 minutes. Remove the rack from the pan and allow to rest for 10 minutes. This will enable pork to continue cooking and tenderize.

Make the gravy: Degrease the roasting pan by 70% and bring the juices to a boil, add the wine and cook well scraping the bottom of the pan to dissolve the juices. Add the mustard and whisk in the flour. Strain over a saucepan and serve hot with the rack of pork along with vegetables.

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### Notes

To carve the pork either removes the bone away from the meat and cut the loin into thin slices, or each person has one rib each.

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