

Wined and Brined Pork Rib Roast

Charcutepalooza challenge: The Brine – and a Pork Rib Roast

I love brines. Give me an extra 24 hours, a box of sea salt and some spices, and I will happily submerge poultry and meat in a liquid bath. A long soak adds moisture to the protein while it brines for hours or even days, ensuring succulent results. This

month's [Charcutepalooza](#) challenge dictated a brine, and I chose pork for several reasons. Lean pork meat can easily dry out, so it is a perfect candidate for moisture inducing brines. I also confess that I like pork best when it's fortified and embellished with strong umami flavors and marinades, smoothing out the pork's, er, porky flavor.

To this brine I added white wine, inspired by a pleasant memory of an exquisite roasted pork saddle we enjoyed at [Incanto](#) Restaurant in San Francisco. While a recipe was never divulged, Chef Chris Cosentino shared with us that he marinated the pork in wine for several days. And he knows his pork – which rocks. So, inspired by this memory and Charcutepalooza, I made this pork rib roast.

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If possible, let the pork brine for several days. I brined this roast for 4 days, and the results were flavorful, juicy and tender. Serves 8.

For the brine:

- 4 quarts water, divided
- 1 – 750 ml. bottle dry white wine
- 1 cup light brown sugar
- 3/4 cup coarse sea salt or kosher salt
- 8 sage leaves
- 4 rosemary sprigs
- 4 bay leaves
- 1 teaspoon juniper berries
- 1 teaspoon black peppercorns
- 1 pork rib roast, with 8 bones

For the roast:

- 2 garlic cloves
- 2 tablespoons fresh rosemary
- 1 tablespoon black peppercorns
- 4 sage leaves
- 2 tablespoons Dijon-style mustard
- 1 tablespoon freshly squeezed lemon juice
- 1 tablespoon olive oil

Combine 1 quart water and remaining brine ingredients (not the pork) in a pot large enough to hold the roast. Bring to a boil and cook, stirring until the salt and sugar dissolve. Remove from heat, stir in remaining 3 quarts of water and cool completely. Add pork. If pork is not entirely submerged, add additional water to cover. Cover pot and refrigerate at least 24 hours and up to 4 days.

Roast the pork:

3 hours before roasting, remove the pork from the brine and rinse under cold water. Pat dry with paper towels and refrigerate, uncovered.

Remove from refrigerator 1 hour before roasting. Smash garlic, rosemary, peppercorns and sage leaves in a mortar with pestle. Whisk in mustard, lemon juice and olive oil. Smear the paste all over the pork. Place on a rack in a baking pan. Roast in a preheated 400 F. oven until an instant-read thermometer registers 140 F. Let the pork roast rest 20 minutes before carving. Serve garnished with sage leaves and lemon wedges.