

Bone-In Pork Roast with Apples and Gremolata

Paired with 2018 Rued Vineyard Chardonnay

- 1 pork rib roast with 8 ribs, chine bone removed and ribs frenched (4 to 4 1/2 pounds)
- Coarse salt and ground pepper
- 4 Gala or Fuji apples, halved
- 3/4 cup dry white wine, such as Rued Chardonnay
- 1/3 cup chopped fresh parsley
- 1 tablespoon chopped fresh rosemary leaves
- 1 tablespoon finely grated lemon zest, plus 1 tablespoon lemon juice
- 1/4 cup extra virgin olive oil

Let pork sit at room temperature 30 minutes. Preheat oven to 375 degrees. Season pork with salt and pepper. In a large roasting pan, arrange apples, cut side down, in two rows in center of pan. Place pork, fat side up, on top of apples. Add wine and 1 cup water to pan. Roast until pork is golden and an instant-read thermometer inserted into center (avoiding bones) reads 145 degrees, 1 to 1 1/4 hours. Transfer pork and apples to a platter. Loosely tent pork with foil and let rest 30 minutes.

Make gremolata: In a small bowl, stir together parsley, rosemary, lemon zest and juice, and oil and season with salt and pepper. Cut roast into chops and serve with apples and gremolata.

Serves 8.