

SLOW ROASTED PORK SHOULDER

Ingredients:

1 Bone-In Pork Shoulder, 6 to 8 lbs.	Black Pepper, ground
1/3 C Kosher Salt	1 Batch Peach Sauce
1/3 C Light Brown Sugar, packed	

Directions:

1. Using sharp knife, cut slits 1 inch apart in crosshatch pattern in fat cap of roast, being careful not to cut into meat.
2. Combine salt and brown sugar in medium bowl then rub salt mixture over entire pork shoulder and into slits.
3. Wrap roast tightly in double layer of plastic wrap and refrigerate at least 12 and up to 24 hours.
4. Adjust oven rack to lowest position and pre-heat oven to 325-degrees. Unwrap roast and brush off any excess salt mixture from surface.
5. Season roast with pepper.
6. Transfer roast to V-rack coated with nonstick cooking spray set in large roasting pan and add 1 qt. of water to roasting pan.
7. Cook roast, basting twice during cooking, until 190 degrees, 5 to 6 hours.
8. Transfer roast to carving board and let rest, loosely tented with foil, 1 hour.
9. Transfer liquid in roasting pan to fat separator and let stand 5 minutes.
10. Pour off 1/4 C au jus; discard fat and reserve remaining jus for another use. The 1/4 C of au jus is needed for the Peach Sauce.
11. After resting, remove bone.
12. Using serrated knife, slice roast and serve, passing sauce separately.