

roasted bone-in pork shoulder

RECIPE COURTESY OF KATIE BUTTON

INGREDIENTS:

5½ pounds bone-in pork
shoulder
2 tablespoons kosher salt
(or about 1 teaspoon per
pound of meat)

ACTIVE TIME:

10 minutes

TOTAL TIME:

6 hours 10 minutes

EASE OF PREPARATION:

Easy

YIELD:

4 servings

INSTRUCTIONS

1. Preheat the oven to 280°F.
2. Season the pork on all sides with the salt. Place it in a large cast-iron skillet or a roasting pan with the fat cap-side facing up. If the pork shoulder has the skin intact, score it with a sharp knife down to the lean meat in 2 to 3 places.
3. Roast for 6 to 8 hours (see Cook's Note) or until tender, checking on it a couple of times during the process. Remove from the oven and allow to rest for 20 minutes before carving.

COOK'S NOTE: *The length of cooking time varies by the weight of the pork shoulder, so follow the general rule of cooking 90 minutes per pound of meat.*