



Slow Roast Pork Shoulder

Serves : An army!

- 1 full Boned Rolled pork shoulder. (Ask your butcher to score)
- Salt
- Garlic + herbs to put your own touch to it if desired

1. Preheat oven to 240°C (465°F, Gas mark 9)
2. If using Garlic and herbs make incisions into the shoulder and push the garlic and herbs into these incisions.
3. Make sure skin is very dry and place in a roasting tin. (I tend to take the wrapping off the pork and put into a fridge for a day or so before cooking so the skin dries out itself.) Sprinkle generously with salt.
4. When oven reaches temperature put into the oven for 30 minutes. During this time DO NOT open the oven door.
5. After 30 minutes turn oven down to 120°C (250°F, Gas Mark 1).
6. Cook for 5 -8 hours or overnight if using an aga.

I love this dish for Christmas or big family get togethers because there is nothing more stressful than timings and bringing everything together at once. You can literally forget about the shoulder and focus on all the other trimmings you need to get ready on time and not worry about overcooking or undercooking the main event! Mmmm Mmmm Mmmm!