

Pork Butt Roast

Ingredients:

1 - 6 lb. bone-in or a 4-5 lb. boneless pork shoulder (Boston butt) roast
garlic salt
pepper
1 tbl. fresh rosemary, chopped
1 tbl. fresh sage, chopped
1 tbl. fennel seeds, finely chopped
2 large red onions, peeled and cut into wedges
1 tbl. olive oil
½ cup red wine
1 cup apple cider
¼ cup honey
3 tbl. apple cider vinegar

Directions:

Preheat oven to 300°. If you purchased a boneless roast, use twine to tie around the roast in three places to hold it together during cooking. Sprinkle the roast all over with garlic salt and pepper. Then rub the rosemary, sage and fennel seeds all over the pork.

Put the seasoned roast into a baking pan with reasonable deep sides; two to three inches and put the roast in the oven.

After 3 hours, rub the onions with olive oil and add them to the pan and toss with the meat drippings. After two more hours, the roast will have reached an internal temperature of 170° or more. Take the roast out of the oven, put the meat on a platter or cutting board, and cover loosely with foil. Let it sit for at least 45 minutes which will give you plenty of time to make the sauce.

Put the roasting pan on the stove and tilt it so that you can skim off some of the fat with a spoon. Turn on the stove and get the juices and onions simmering, then add the wine and deglaze the pan. Add the cider, honey and vinegar and simmer the sauce on low heat for ½ hour. Add the pork back to the sauce and serve.

This is great with mashed potatoes, applesauce and a green vegetable on the side.

~ Credit: The Cooking Dude