



Garlic Roasted Pork Shoulder

Serve with

Joseph Phelps Vineyards Syrah

Joseph Phelps Vineyards Napa Valley Cabernet Sauvignon

Serves 8 - 10

- 1 Head garlic, cloves peeled
- 2 Tbsp. Plus 1 tsp. Kosher salt, divided
- 1 ½ tsp. Dried oregano
- 2 Tbsp. Distilled white vinegar
- 2 Tbsp. Fresh lemon juice
- 1 Tbsp. Freshly ground black pepper
- 1 7 – 7 ½ lb. Bone-in pork shoulder with skin
- Lime wedges for garnish

1. Combine garlic with salt, oregano, vinegar, lemon juice and pepper in small blender and purée, or you can mash garlic to a paste with 2 Tbsp. salt using a mortar and pestle and then stir in oregano, vinegar, lemon juice, and 1 Tbsp. pepper.
2. Pat pork dry. Using a small sharp knife, cut a wide pocket at the large end of the roast to separate the skin from fat, leaving the skin attached at sides and stopping before the roast narrows to the bone. Make 1” deep slits in pork under skin and on all meaty sides, twisting knife slightly to widen openings. Push some of garlic mixture into slits with you fingers. Rub any remaining garlic mixture over roast (not skin). Wipe skin clean, then rub with remaining 1 tsp. salt to help keep it crisp. Transfer pork to glass or ceramic shallow dish and marinate, covered and chilled for 1 - 3 days.
3. To get ready to roast, bring pork up to room temperature for 1 hour after placing in roasting pan. Preheat oven to 350°F with rack in middle.
4. Cover pork with parchment paper and then tightly with foil. Roast 2 ½ hours, then discard foil and parchment.
5. Add ½ cup water to pan and roast, uncovered, adding more water when liquid in pan evaporates (check every 10-15 minutes), until skin is browned and crisp and meat is fork tender (2 – 2 ½ hours assures that all parts of the shoulder are tender). Transfer to cutting board, reserving juices in pan, and let stand for 30 minutes.
6. Pour juices from pan through a sieve into a fat separator and discard fat. Add ¾ cup water or more to roasting pan and deglaze. Add reserved pan juices and enough water to bring total to 1 ½ cups. Remove skin from roast and cut into serving pieces (if skin has not gotten crisp, roast in a shallow baking pan at 475°F until crisp (10 minutes). Pull meat from roast in pieces with fork and discard any fatty deposits.
7. Serve meat with pan juices and chopped pork skin.