

Crispy Skin Slow Roasted Pork Shoulder



INGREDIENTS

8 lbs. Pork Shoulder
3½ TBSP Salt (I used sea salt)
2 tsp Dried Oregano
1 tsp Black Pepper
1 tsp Garlic Powder
1 tsp Onion Powder

INSTRUCTIONS

1. Wash and dry the pork, then leave it out to come to room temperature for a few hours. LEAVE FAT ON as that is the healthiest part of the roast. Preheat oven to 250 and mix salt & spices into a small bowl, pour into a shaker or sprinkle a little at a time from the bowl over the entire pork shoulder, making sure to get all the sides, too. (The rub ingredients made more than enough for my 6.5 lb. roast, so I kept the rest in an airtight container for the next time. DO make sure to cover and press it into every part of the roast, though, liberally, and sprinkle more pepper over all if you wish.)
2. *Place onto a wire rack, FAT SIDE UP, sitting over a baking sheet covered in foil, or a turkey roasting pan with a wire rack in it. Bake for 8-10 hours (more or less depending on size) or until internal temperature is about 190F.
3. Remove meat from oven and cover with foil. Let this rest for 15 minutes. In the mean time, heat oven to 500F.

4. Remove foil and roast pork again for 20 minutes total at 500F, rotating every 5 minutes.

5. Let pork rest for 15-20 minutes before cutting and serving.

* Modifications: I did not have 8-10 hours to cook, so I cooked it for 275, then 300, then 325 for about 5 hours, and removed when internal temp was up to 160F and put it in my Instant Pot with about 2 cups of beef stock and about ¼ cup of apple cider vinegar and pressured it for 25 minutes. After removing it, the skin was still crispy, so cooking at 500F in the oven was not really even necessary, but ok if you still want it crispier. Beware, your oven will put off a lot of smoke, and your oven will need a good cleaning afterwards! I had the crock pot juices then to make a gravy using Thick-It-Up, and it didn't need anything added to make it delicious. ***If you do this, you can skip steps 3 and 4 above. If you follow recipe exactly, you will need to add some stock to the juices from the roast if you want gravy.***