



Dutch Oven Slow-Roasted Pork Shoulder

Main Course |

SERVES

5

DIFFICULTY

VERY EASY

INGREDIENTS

- 3.5 pounds boneless pork shoulder (ask your local butcher to butterfly it so you can rub the center of the pork roast with the rosemary-garlic marinade, and then tie it with kitchen twine)
- Basic meat brine (see recipe)
- Rosemary-garlic marinade (see recipe)
- 2 cups oven-roasted tomatoes (see recipe) or 14.5 ounce can of San Marzano tomatoes
- 2 tablespoons canola oil
- 2 medium onions, large dice
- 4 carrots, peeled and cut into large chunks
- 4 ribs of celery cut into large chunks
- 1 head of garlic cut in half to expose the cloves, unpeeled
- 1 cup white wine
- 2 cups pork or chicken stock
- 1 sprig of rosemary
- 3 tablespoon Italian flat-leaf parsley, chopped

- Basic Meat Brine:
- 1 cup kosher salt
- 1 cup sugar
- 1 gallon of water
- 1 head of garlic, split in half, lengthwise, to expose the cloves
- 2 sprigs rosemary
- Oven-roasted tomatoes:
- 8 vine-ripe or roma tomatoes cut in half
- 4 cloves garlic, finely chopped
- 2 teaspoons herbs de provence
- 3 tablespoons balsamic vinegar
- 3 tablespoons olive oil
- Rosemary-Garlic Marinade:
- 1 head of garlic, peeled
- 6 sprigs of rosemary, leaves only
- 2 tablespoons picked thyme leaves
- 2 tablespoons red chile flake
- 2 tablespoons coriander seed
- 2 tablespoons fennel seed
- 2 tablespoons black peppercorns
- 4 brown anchovy filets
- 1/2 cup of extra-virgin olive-oil

PREPARATION

Day 1:

Brine the pork shoulder in Basic Meat Brine for 24 hours (see recipe). Weigh it down with a plate and cover. Refrigerate overnight.

(Dissolve the salt and sugar in warm water, allow to cool completely. Add the other ingredients.)

Prepare the Rosemary-Garlic Marinade (see recipe) and store in the refrigerator:

(In a blender or food processor, combine all ingredients and blend into a paste.)

Oven-roast the tomatoes and store in the refrigerator.

(Pre-heat the oven to 400 degrees F. In a mixing bowl, add all ingredients to coat well. Place tomatoes on a cookie sheet, skin-side down, cut side up. Season with salt & pepper. Bake at 400 degrees until the tops are caramelized and tomatoes are tender. Once the tomatoes have cooled, peel the skins off and discard. Chop the roasted tomatoes and store in the refrigerator)

Day 2:

Pre-heat the oven to 375 degrees Fahrenheit. Remove the pork shoulder from the brine. Pat it dry with a clean towel. Rub the pork with the Rosemary-Garlic Marinade. Tightly tie or truss it with kitchen twine. Add 2 tablespoons of canola oil into the bottom of the All-Clad Dutch Oven and then add the onions, carrots, celery and head of garlic. Place the pork shoulder onto the bed of vegetables. Season lightly with salt and pepper. Roast in the oven uncovered for 1 hour and 30 minutes at 375 degrees. After this time, reduce the temperature down to 350 degrees and put the lid on. Set a timer for 2 hours, checking periodically. The roast is cooked through when a paring knife can be easily inserted into the meat and it's fork-tender.

Once the roast is cooked through, set it onto a cutting board and allow it to rest. Set the Dutch oven over the stove top and turn the heat onto medium-high. Deglaze the pan with the white wine and allow it to reduce by half the amount of liquid. Add the oven-roasted tomatoes, sprig of rosemary and then add pork or chicken stock and bring to boil. Reduce the heat down to a simmer for 15 minutes. Season the pan sauce with salt and pepper.

Carefully remove the butcher's twine and slice the pork shoulder. Serve on a warm platter with the pan sauce spooned over the meat. Garnish with the roasted vegetables and freshly chopped parsley.
