

# Pork Shoulder Roast

*The Pork Shoulder Roast ~ often so intimidating but yet it is quite simple. Delicious and economical, this cut of pork grills up to be one of the most delicious and flavourful roasts you've had in a long time! With this crusting of spices this was my first reaction when I tasted it...“Wow, this is soooooo good. It's like bacon on the outside, and juicy on the inside.” ~ Enjoy!*

## **INGREDIENTS:**

- 5-6 lb Pork Shoulder Roast
- Ol' West BBQ Sauce (sold in-store) or any BBQ Sauce of your choice
- Several Garlic Cloves, minced
- Spices (seriously go crazy here with whatever you like - you can't go wrong. We kind of threw the kitchen sink at this roast)

We used a blend of:

- Fresh Ground Black Pepper
- The Salt Cellar's - Oh Chihuahua! (available at Prairie Oils & Vinegars)
- Montreal Steak Spice
- Smoked Paprika
- Kosher Salt  
(use just a bit if you are using the Salt Cellar spice as that is Sea Salt based)

## **DIRECTIONS:**

1. Wash the roast and pat dry with paper towel.
2. Season the roast GENEROUSLY with spices. Rub minced Garlic all over the roast and finally rub down with BBQ Sauce. Press everything into the roast with your hands.
3. Wrap the roast in plastic wrap and let rest for several hours (overnight is ideal if you have the time and have planned ahead but several hours for sure)
4. **Important - About 1 hour before grilling,** unwrap the roast and let it rest at room temperature.



*This particular roast was done on a rotisserie but you can also prepare it on your smoker or regular grill.*

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## **FOR ROTISSERIE GRILLING:**

- Set your grill up for rotisserie cooking at medium heat (350°F). Preheat the grill for 15 minutes with all the burners on high. Then turn off all the burners except for the two outer burners, light the infrared burner, and turn it to medium. Place a drip pan in the middle of the grill, over the unlit burners.
- Put the spit on the rotisserie, and cook with the lid closed. Cook the pork roast until it reaches 185°F to 190°F in the thickest part of the meat. This should take about 1 1/2 hours; assume about 25 minutes per pound of meat. (If you are using an infrared rotisserie burner, turn it off after the roast is browning nicely, about 45 minutes in, and let the burners in the body of the grill finish the cooking.)
- Rest, carve and serve: Remove the spit from the grill and cut the twine away from the roast. Rest the roast for 15 mins, then slice. ENJOY!!

## **FOR SMOKER GRILLING:**

- Set your smoker grill to 225°F.
- Place the roast in the smoker and cook for 6 hours - internal temp about 165°F.
- After 6 hours, remove the roast and double wrap in tin foil. Turn the grill up to 250°F and cook the roast for another 2 hours or until the roast reaches 185-190°F at the thickest part.
- Let the roast rest in the foil before slicing or pulling. ENJOY!!

**A little bit about this particular roast:** Pork shoulder (often called "boston butt", or in this case "blade shoulder") is one of our favourite cuts as it packs an amazing flavour punch at a good price! Pork shoulder, unlike the very lean pork loin, has much more marbling inside the roast. This helps it cook up nice and juicy, even when you cook it well done. And you MUST cook it to well done – there's a lot of connective tissue in there with the marbling. If you don't cook it enough, that connective tissue makes it a bit tough. **BUT**...if you get the connective tissue to melt (by cooking to AT LEAST 185-190°F), the result is tender, melt in your mouth porky goodness. **I KNOW ROASTS LIKE THIS SEEM INTIMIDATING AND DAUNTING BUT THEY ARE PRETTY FOOL PROOF - LOW AND SLOW IS YOUR FRIEND ON THIS ONE!**

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