

how to roast pork perfectly



• *Prep Time:* 30 minutes • *Cook Time:* 3 hours • *Yield:* 6-12 servings

DESCRIPTION

This is a method for how to roast pork butt and pork shoulder so that it is juicy and tender on the inside and has a gorgeous brown crust on the outside. It works perfectly every time! [If you have a pork loin instead, get instructions for cooking it over here.](#)

INGREDIENTS

- a boneless or bone in pork butt or pork shoulder (4-8 pounds is ideal)
- 1 and 1/2 tsp. black pepper
- 1 and 1/2 tsp. garlic powder
- 1 tsp. salt
- low or no-sodium chicken broth

INSTRUCTIONS

1. Take your pork roast out of the fridge and let it sit at room temperature for 30 minutes to an hour. Preheat oven to 300°F.
2. If your pork roast has a thick layer of fat on the outside, cut about half of it away so that it's a thinner layer. You can throw this out. Or, the best thing to do, is to turn it into a snack to have while your pork is roasting. Put the fat that you removed from the roast in a single layer on its own cake pan. Use a pan with edges because a lot of hot fatty liquid is going to come out of it. Season it lightly with salt. Roast the layer of fat in the 300F oven until it's brown and very crispy. Check it often. Blot it on kitchen towel. Break it into pieces and offer it as nibbles to anyone who is lured into your kitchen by the roasting pork smells.
3. Meanwhile, mix the pepper, garlic powder, and salt in a small bowl and then sprinkle liberally all over the roast.
4. Put the roast in a large roasting pan, fat-side-up. You do not need to use a rack in the pan.
5. Add about half an inch of low or no-sodium chicken broth to the bottom of the pan. Put it into the oven, uncovered.
6. Cook for 40 minutes per pound or until [an instant read thermometer](#) reaches 180F. This may seem high for pork but your goal is really tender, slow-cooked pork, almost like the texture of pulled pork.
7. If at any point most of the broth has evaporated, add more. Add enough to cover any brownings on the side of the pan from where the previous broth evaporated away. This will dissolve those brownings and flavor your gravy.
8. Take the roast out of the oven. Transfer it to a plate so that you can get at the roasting pan and make your gravy. Let the roast rest for 30-40 minutes. This is important because this is the only time the roast will rest. The roast does not need to

be covered during resting time. Use this time to make your gravy. ([Here's how to make gravy using the flavorful broth from the bottom of the roasting pan](#)) and to finish off your other side dishes and set the table.

9. Preheat the oven to 475F.
10. Once the roast has rested, and the oven has preheated, and once you have everything else for your dinner just about ready, put the roast into a clean roasting pan or onto a baking sheet, uncovered, and put it into the hot oven for 13-17 minutes. You want the outside to get nice and brown.
11. When it's really nice and browned, take the roast out of the oven and immediately carve it* and serve it. Do not let it rest now since it has already rested.

NOTES

*Tip: Use [an inexpensive electric carving knife like this one](#) to carve roasts. It shreds the meat less and you can get thin slices with an even thickness.

nutrition facts

Serves 6
Serving Size: 2/3 lb uncooked roast
Calories Per Serving: 379

% DAILY VALUE			
Total Fat 16.5g	21%	Cholesterol 178.3mg	59%
Sodium 898.8mg	39%	Total Carbohydrate 1.9g	1%
Sugars 0.1g		Protein 56.3g	113%
Vitamin A 0.1µg	0%	Vitamin C 0mg	0%

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[Nutrition Disclaimer](#)

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