

Fall-Apart Roasted Pork Shoulder with Rosemary, Mustard and Garlic

★★★★★
4.93 from 54 votes

A super tender slow cooked marinated pork shoulder or butt roast recipe that is amazing on its own, and also can be used in so many ways. One of my go-to dishes for casual crowd entertaining.

Prep Time 20 mins	Cook Time 6 hrs	Total Time 6 hrs 20 mins
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Course: Main Course Cuisine: American Keyword: pork shoulder recipes, pork shoulder roast
Servings: 12 People Calories: 333.64kcal Author: Katie Workman

Ingredients

- 2 tablespoons chopped garlic
- 3 anchovies, rinsed
- 2 tablespoons chopped fresh rosemary
- 2 teaspoons kosher salt
- 1 teaspoon freshly ground pepper
- ¼ cup [olive oil](#)
- 2 tablespoons coarse Dijon mustard
- 1 6-pound boneless pork shoulder trimmed of excess fat and tied

Instructions

1. In a small food processor combine the garlic, anchovies, rosemary, salt and pepper. Add the olive oil and process until it forms a paste, scraping down the sides. Remove the blade and use a fork or spoon to stir in the mustard. Rub the paste all over the pork shoulder, loosely cover it with plastic wrap, and refrigerate from 2 to 24 hours.
2. Preheat the oven to 450°F and bring the pork to room temperature while the oven heats. Place the pork in a shallow roasting pan and roast, uncovered, for 30 minutes, until the top starts to brown a bit. Turn the heat down to 250°F and continue to cook, uncovered, for 6 to 8 hours until the middle of the roast registers 180°F. on an internal thermometer, and as you slide the thermometer in you can feel that the meat is very tender throughout. If there are juices in the pan (and I have found that sometimes there are and sometimes none) pour off the juices from the pan into a heatproof container, like a Pyrex measuring cup. Place this in the fridge, where the fat will rise to the top, while the meat rests.
3. When the meat is cooked, if you think that the outside of the roast could use a bit more crust/brownness, turn the heat back up to 450°F and let it cook for another 15 to 20 minutes, to give the outside a bit more of a crunchy texture.
4. Remove from the oven and let sit for about 20 minutes. Spoon the fat off the reserved juices in the fridge and pour the cooking juices into a serving pitcher or bowl (warm it a bit in the microwave or in a small pot if you like). Slice the pork as thinly or thickly as you like, knowing the meat will fall apart at least slightly. Sprinkle the sliced meat with a bit of salt before serving, and pass the pan juices on the side to drizzle over.

Nutrition

Calories: 333.64kcal | Carbohydrates: 0.75g | Protein: 51.55g | Fat: 12.39g | Saturated Fat: 3.09g | Cholesterol: 136.68mg | Sodium: 539.9mg | Potassium: 869.92mg | Fiber: 0.2g | Sugar: 0.04g | Vitamin A: 9.75IU | Vitamin C: 0.49mg | Calcium: 22.27mg | Iron: 2.17mg

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