

## Slow-Roasted Pork Butt with Garlic and Cider

This is a slow-cooking all-day dish. Get it in first thing and go out and enjoy your day. Better still; have it working in the oven while you do projects around the house. What a great smell. There is no such thing as lean when it comes to pork butt and you NEED a nice layer of fat on top to make this dish. You don't have to eat the crispy, delicious fat when the butt comes out of the oven, but I recommend it. If the butt is packed shrink wrapped at the store, it will be packed with the fatty side down, so don't worry.

1 ea. 4-5# bone in pork butt (AKA Pork Shoulder, Boston Butt, Picnic Butt)

7-8 cloves garlic sliced thickly lengthwise (2-3 sliced per clove)

Kosher salt and a lot of ground black pepper

3-4 Tbs. Chopped fresh thyme

Good handful of fresh sage or rosemary or savory

2 C. Apple Cider

1-2 C. Dry white wine (substitute good hard cider if available)

1. Place the pork butt on the table fat-side up. Make a number of little pockets in the meat with the tip of a boning knife or paring knife. Concentrate the pockets on the top but place some in the sides and bottom. If you really like garlic, use as much as you desire and then some. Slide a garlic slice into each pocket. Try to slide garlic slice deep enough that it is hidden from view.
2. Season all sides of the pork WELL with salt and black pepper, especially the top, fatty side. Remember, you are trying to season the whole roast from the surface in and the salt will be distributed throughout. Note: These first two steps can and probably should be done the day before.
3. Place roast in a high-sided roasting dish. I prefer my black iron Dutch oven. Season top with chopped thyme. Pour cider and wine around roast. Toss handful of herbs on top.
4. Place in a 250° oven. It should take about 6 hours. You really don't need to do much but if you want to look, go ahead. The roast is done when the bone pulls free easily. If you like to use a thermometer, the meat reaches the best tenderness at around 180° to 190°. Before that it is still tough, after it starts to dry out.
5. When done, pull off fatty crust and eat when nobody is looking. Only share it with someone you really like because otherwise they probably don't deserve it.
6. Eat in chunks. Leftovers should be eaten in quesadillas, on sandwiches, or just pulled off the roast at 2 AM when the munchies kick in.