



servings: 8 | **prep time:** 20 minutes | **cook time:** 2 hour 15 minutes | **cut:** bottom round roast | **method:** roasting

pork shoulder with wine gravy

Potatoes, whether roasted, boiled, or mashed, are often served alongside this dish. A green salad dressed in light vinaigrette is also a great side. Leftovers make fabulous sandwiches, with or without gravy. The gravy is optional, but it is quite light and flavorful. The sweeter the wine used in the recipe, the sweeter the gravy will taste.

INGREDIENTS:

- 1 *Chairman's Reserve*[®] boneless pork shoulder roast (about 6 pounds)
- 10 cloves garlic (peeled and slivered into fourths)
- 1 tablespoon fresh rosemary
- 1 teaspoon dried rosemary
- 1 tablespoon fresh thyme
- 1 teaspoon ground thyme
- 1½ teaspoons smoked paprika
- 2 teaspoons fine sea salt
- 1 teaspoon black pepper (freshly ground)
- ½ cup ground mustard

WINE GRAVY:

- 5 cups white wine (divided, such as chardonnay or pino grigio)
- ¼ cup unsalted butter
- ¼ cup flour
- 1 tablespoon honey

DIRECTIONS:

1. Pat-dry the pork shoulder well with paper towels. Place it in a large roasting pan with high sides. With a sharp paring knife, cut 40 (1-inch deep) incisions all over the pork. Insert a garlic sliver into each one (use your finger to make the holes large and deep enough to insert the garlic).
2. In a medium bowl, combine the rosemary, thyme, paprika, salt, pepper and mustard; stir to form a thick paste. Coat the top and sides of the shoulder with this paste. Tent aluminum foil over the pork, making sure not to let the foil touch the meat; set aside at room temperature for 30 minutes (or make ahead and keep refrigerated up to 12 hours; bring back to room temperature for 30 minutes before roasting).
3. Preheat the oven to 425°F. Pour 3 cups of wine around the pork and cover again with the tented foil. Roast for 1 hour. Uncover and add 2 more cups of wine; cover again and continue roasting for 1 hour or until the internal temperature reaches 170°F. Remove roast from the oven and let it stand for 20 minutes; transfer roast to a large cutting board.
4. While it rests, strain the juices through a sieve, pressing the solids against the sieve to remove all of the juices; then, discard the solids. Let the juices sit for five minutes; then remove the layer of fat that rises to the top and discard. Keep the juices warm (you will have about 2 to 2½ cups; if you don't have enough, you can thin it out with a bit of broth or water. If not making gravy, discard the juices).
5. Slice the pork thinly and transfer it to a serving platter; serve with gravy on the side.
6. **To make the gravy:** In a medium pot set over medium heat, melt the butter; add the flour and stir together well. Continue cooking and stirring it for 2 to 3 minutes or until it is a lightly golden color. Add 2 cups of the warm juices at once, and stir vigorously. Bring the gravy to a simmer over medium heat, while stirring constantly, until it thickens, about 3 minutes. Remove gravy from the heat; stir in the honey, and season with salt and pepper, to taste. Keep the gravy warm over very low heat.