

Roasted Pork Shoulder with Herb Crust



Ingredients:

4-5 lb. pork shoulder roast (bone-in or boneless)
4 garlic cloves, minced
2 tbsp olive oil
2 tbsp Dijon mustard
2 tsp kosher salt
1 tsp black pepper
1 tbsp fresh rosemary, chopped
1 tbsp fresh thyme, chopped
1 tbsp fresh parsley, chopped
1 tsp smoked paprika
1/2 cup chicken or vegetable broth
Optional: additional fresh herbs for garnish

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Prep Time: 15 minutes / Cook Time: 3 hours / Servings: 6-8

## Instructions:

### 1. *Prepare the Pork Shoulder:*

Preheat your oven to 325°F (165°C).

Pat the pork shoulder dry with paper towels and place it in a roasting pan.

### 2. *Make the Herb Crust:*

In a small bowl, mix the minced garlic, olive oil, Dijon mustard, salt, black pepper, rosemary, thyme, parsley, and smoked paprika until combined.

### 3. *Apply the Herb Crust:*

Rub the herb mixture evenly over the pork shoulder, making sure to coat all sides.

### 4. *Roast the Pork:*

Pour the broth into the bottom of the roasting pan. Cover the pork with aluminum foil to keep it moist. Roast in the preheated oven for 2.5-3 hours, or until the internal temperature reaches 180°F (82°C) for a tender, pull-apart texture.

### 5. *Finish with a Crispy Crust:*

Remove the foil and increase the oven temperature to 425°F (220°C). Roast for an additional 15-20 minutes, or until the crust becomes golden and crispy.

### 6. *Rest and Serve:*

Let the pork rest for 15-20 minutes before slicing. Garnish with fresh herbs and serve with the pan juices or your favorite gravy.