

Slow-Roasted Pork Shoulder

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- 4 pound bone-in, skin on pork shoulder roast
 - Chili Con Carne seasoning (or your favorite dry rub)
 - Kosher salt
 - 4 large celery stalks, cut in half
 - 3 large carrots, peeled
 - 1 large onion, peeled and cut in half
1. Score the skin of the pork roast with a sharp paring knife in a cross-hatch pattern. Then, season the whole roast LIBERALLY with salt and Chili Con Carne seasoning.
 2. Place the roast in the fridge to marinate overnight (12-24 hours).
 3. Preheat the oven to 275 F and take the roast out of the fridge.
 4. Cover a baking tray with heavy-duty aluminum foil and place the vegetables on top of it to make a rack for the roast. Lay the roast on top of the vegetables and let the roast sit on the counter for over an hour to bring the pork up to room temperature.
 5. Place the roast into the oven and let it slowly roast for 8-10 hours until the meat is fork-tender. Discard the vegetables and transfer the roast to a platter to rest for 30 minutes.
 6. When ready to eat, peel off the skin and fat and shred the meat. Plate and serve.

(Serves 4-6)