

Slow Cooked Pork

1 Cup	Roasted Garlic Rub
6 Pound	Boneless Pork Shoulder or Butt Roast <u>NOT TIED</u>
	Salt & Pepper

Preheat Oven to 275*

If necessary, trim fat from top of pork, leaving a 1/8-inch thick layer of fat. Spread Roasted Garlic Rub all over pork and inside any cavities, concentrating on boned side. Put pork, fat side up, in a roasting pan and roast in middle of oven 6 to 8 hours. Transfer roast to cutting board and let stand 15 minutes.

At 6 hours the roast can be removed from the oven and allowed to rest and sliced.

At 8 hours pull and shred the meat apart with tongs into chunks.

Serve.

Note: each oven is different midway through you may tent the roast loosely with foil if needed.

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