

Porchetta / Slow Roasted Pork Shoulder

Serves: 4 Cups

4 Pound	Boneless Pork Shoulder / With Skin Not Tied
20	Fresh Sage Leaves
3	Fresh Thyme Sprigs / Leaves Only
3	Fresh Rosemary Sprigs / Leaves Only
2 Tablespoons	Wild Fennel Pollen
	Kosher Salt
	Freshly Ground Pepper
	Olive Oil
1/2 Cup	Dry White Wine

Directions:

Heat oven to 250°

Finely chop sage, thyme, rosemary and garlic together (you can do this by pulsing in a food processor or by hand). Place mixture in a small bowl, add fennel pollen, salt and pepper, and stir together well.

With a sharp knife, score pork skin in a crosshatch diamond pattern, making 1/8-inch deep cuts 1 inch apart. With a paring knife, make about 10 incisions (about 1/2 inch deep) all over the pork and stuff with about 1/3 of the herb mixture. Tie pork into a compact roast with kitchen twine, brush oil over skin and rub all over with remaining herb mixture.

Set pork skin side up in a roasting pan. Roast for 2 hours.

Pour wine over pork and baste with wine and accumulated juices. Continue roasting, basting once every half hour, until skin is well browned and the meat is spoon-tender, 2 1/2 to 3 hours more.

Remove from oven and let meat rest 15 minutes before slicing and serving.

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