**Oven-Roasted Pork Roast for Pulled Pork**

RECIPE

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**INGREDIENTS**

* 2 (10 pound) pork shoulders/butts
* 4 tablespoons salt
* 2 tablespoons black pepper
* 2 tablespoons cumin
* 2 tablespoons onion powder
* 4 tablespoons garlic powder
* 2 tablespoons oregano

***Note:*** *Pork shoulders or butts can often be obtained through OFH at very little cost.*

**DIRECTIONS**

1. Preheat oven to 300 degrees. Fan speed high. Prepare deep pan with non-stick spray.
2. Combine spices in a small bowl. Rinse pork shoulders under cold water.
3. Rub spice mixture all over the surface of the meat. Place meat in prepared pan. Add 2-3 cups of water.
4. Roast covered for approximately 4 hours until meat is tender.
5. Remove roast from oven and let rest for 15-30 minutes. Pull meat apart. Adjust seasonings if necessary.

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| **Prep Time:** 10 minutes | **Cook Time:** 4 hours | **Total Time:** 250 minutes | **Yield:** 28-30 servings |

**Oven-Roasted Pork Roast for Sliced Pork**

RECIPE

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**INGREDIENTS**

* 2 (10 pound) pork shoulders/butts
* 4 tablespoons salt
* 2 tablespoons black pepper
* 2 tablespoons cumin
* 2 tablespoons onion powder
* 4 tablespoons garlic powder
* 2 tablespoons oregano

***Note:*** *Pork shoulders or butts can often be obtained through OFH at very little cost.*

**DIRECTIONS**

1. Preheat oven to 400 degrees. Fan speed high. Prepare deep pan with non-stick spray.
2. Combine spices in a small bowl. Rinse pork shoulders under cold water.
3. Rub spice mixture all over the surface of the meat. Place meat in prepared pan. Add 2-3 cups of water.
4. Roast uncovered for 30 minutes to brown. Reduce heat to 325 degrees and roast for approximately 2-3 hours or until meat is tender, adding more water to the pan as needed.
5. Remove roast from oven and let rest for 15-30 minutes before slicing.

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| **Prep Time:** 10 minutes | **Cook Time:** 2-3 hours | **Total Time:** 160-190 minutes | **Yield:** 28-30 servings |