

Peppercorn Roasted Pork with Vermouth Pan Sauce

Servings : 8

Amount	Measure	Ingredient - Preparation Method
6	tablespoons	pink peppercorn
2	tablespoons	black peppercorns
1 1/2	tablespoons	fennel seed
7	cloves	garlic
3	tablespoons	vegetable oil
5	pounds	boneless pork shoulder roast (butt end)
1/2	cup	dry vermouth
2	cups	chicken broth
1	tablespoon	unsalted butter - softened
1	tablespoon	all-purpose flour

Grind 1/4 cup pink peppercorns with black peppercorns and fennel in grinder, then stir together with garlic, oil and 1 tspn salt.

Pat pork dry and use paring knife to make 16 1 inch deep slits all over roast. Stuff slits with all but 1 tspn garlic peppercorn paste, then rub remaining tablespoon all over roast. Put in a small flameproof roasting pan and marinate, chilled, 8 to 24 hours.

Let pork stand at room temperature 1 hour. Preheat oven to 350 with rack in middle.

Roast pork, fat side up, until 150, 1.5 to 2 hours. Transfer to cutting board and let rest 30 minutes.

Meanwhile, pour off all but 1 tspn fat from pan. Add vermouth to pan and boil, scraping up brown bits, 2 minutes. Stir in broth, any juices from cutting board, and remaining 2 tbsps pink peppercorns and boil until reduced to 1.5 cups about 5 minutes.

Knead together butter and flour, then whisk into sauce and boil, whisking constantly, until just slightly thickened, 2 minutes.

Serve pork with sauce.