

# Slow Roasted Pork Shoulder with Peach Sauce

Servings : 8

Amount	Measure	Ingredient - Preparation Method
		pork roast
1		bone-in pork butt, 6-8 lbs
1/3	cup	kosher salt
1/3	cup	packed light brown sugar
		ground black pepper
		peach sauce
10	ounces	frozen peaches cut into 1" chunks (about 2 cups) or 2 fresh cut into 1/2" wedges
2	cups	dry white wine
1/2	cup	granulated sugar
1/4	cup	unseasoned rice vinegar
1	tablespoon	unseasoned rice vinegar
2	sprigs	fresh thyme
1	tablespoon	whole grain mustard

For the roast: Using sharp knife, cut slits 1 inch apart in crosshatch pattern in fat cap of roast, being careful not to cut into meat. Combine salt and brown sugar in medium bowl. Rub mixture over pork and into slits. Wrap tightly in a double layer of plastic wrap, place on rimmed baking sheet, and refrigerate 12-24 hours.

Adjust oven rack to lowest position and heat to 325. Unwrap roast and brush off any excess salt mixture from surface. Season with pepper. Transfer to v-rack coated with oil in a roasting pan and add 1 qt water to pan.

Cook roast, basting twice during cooking, until meat is tender and 190, 5-6 hours. Transfer to carving board and let rest, loosely tented with foil for 1 hour. Transfer liquid to fat separator and let stand 5 minutes. Pour off 1/4 cup jus; discard fat and reserve remaining for another use.

For the sauce: Bring peaches, wine, sugar, 1/4 cup vinegar, 1/4 cup jus, and thyme to simmer in small saucepan; cook, stirring occasionally, until reduced to 2 cups, about 30 minutes. Stir in remaining vinegar and mustard. Remove thyme, cover and keep warm.

Using sharp pairing knife, cut around inverted t-shaped bone until it can be pulled free. Slice roast and serve with sauce.