

# Slow-Roasted Pork Shoulder with Garlic and Herbs





















# Instructions

1. Preheat oven to 300°F.
2. Pat pork shoulder dry and place in a roasting pan.
3. In a bowl, mix garlic, olive oil, salt, pepper, rosemary, and thyme.
4. Rub mixture all over pork shoulder.
5. Pour chicken broth into the pan.
6. Cover tightly with foil and roast for 5 hours, or until fork-tender.
7. Remove foil and roast for an additional 30 minutes to crisp the top.
8. Let rest before shredding or slicing. Serve warm.

Share







## Related Recipes



