



# Roasted Glazed Pork Shoulder

Servings: **0 servings**

Pork recipe from bon appetit

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## Ingredients

Black pepper

salt

1/4 cup sugar 7-8 lb. skinless bone-in pork shoulder (boston or picnic)

1/4 cup plus 1 TBSP apple cider vinegar

1/4 cup light brown sugar

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## Directions

Combine 1/4 cup salt and 1/4 cup sugar, 1 tsp pepper rub over pork and cover in frig overnight.

Preheat oven to 325, brush off spice rub - discard excess rub and liquid in dish.

Add 1 cup boiling water to pan, cover tightly. transfer to oven cook about 5 1/2 hours or until thermometer reads 195.

Remove foil, increase heat to 500 degrees.

Stir 1/4 cup vinegar, 1/4 brown sugar, pour on top.

Let cook another 12 minutes careful not to burn

Transfer port to another pan.

Sauce

Pour liquid in sauce pan and bring to boil until thick, syrupy glaze forms (about 10 mins)

season with salt and pepper

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