

"Fantastic Slow Roasted Thyme Infused Pork Shoulder"

This is by far the best pork roast in the world (I Think) Ideally you need to be cooking this for 4-5 people plus, as the bigger the joint the better it cooks, it's also Fantastic cold so give it a go. It is so simple to do

Here is what you will need;



Feeds 6.

6lb/2.7kg Rolled Spare-Rib (Pork Shoulder Joint)

1oz/28g Sea Salt

1oz/28g Course Ground Black Pepper

6/8 Sprigs Fresh Thyme

Veg/Corn Oil

Method.

Mix the Salt, Pepper & Thyme together and leave to infuse for a couple of hours if you can. Take your pork, **DON'T WASH IT**. Make sure that the skin is nice and dry use kitchen paper if you need to. Rub in some oil, just enough to cover the skin then massage in the herb mixture. Place into a high sided roasting tray, do not cover.

Cook for 4 hours at Gas mark 3