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# CRISPY ROAST PORK SHOULDER WITH SKIN (CRACKLING)



Simple but super juicy and tender with a crispy skin, this slow cooked Roast Pork Shoulder recipe is the best!

Uses a simple but very effective method to make an even, all-over crispy crackling which works every time.

DRY SKIN - SALT the skin evenly - LOW AND SLOW then TURN UP THE HEAT for extra crispy crackling, that's it!

NO scoring, NO boiling in a hot water, NO heavy salt and NO overnight air dry in the fridge either!

The best thing, you only need a few ingredients, salt, pepper, fennel seeds and serve it with a tasty and delicious homemade gravy (gravy recipe included).

You can make this recipe with pork butt, Boston butt, or rolled pork, but since these cuts are shaped like a log, the crackle tends to turn out great on top but just okay on the sides. While these options work, using a fresh, boneless pork shoulder gives the best results. Its smooth, flat skin helps the heat distribute evenly, creating better,

crispier crackling.

I wouldn't recommend this recipe for Pork Loin or Pork Tenderloin, as they can dry out during cooking. I've used bone-in pork shoulder and rolled pork several times, and while they turn out well, they're not quite as good as boneless pork shoulder. That said, finding pork shoulder with skin at most grocery stores in America can be challenging. I've occasionally found it at Walmart, but it often comes bone-in, so I prefer going to a butcher shop.

My go-to for quality meats is **ButcherBox**. It's convenient and reliable, offering a wide selection of premium cuts like grass-fed beef and free-range chicken delivered straight to your door. Grab MEAT YOUR MATCH at butcher's best (It's rare, well-done, and everything in between) It's a hassle-free way to enjoy high-quality meat.

# HOW TO COOK THE PERFECT PORK ROAST SHOULDER

## Ingredients:

6 Lb Boneless Pork Shoulder/Pork Butt

2 Tsp Fennel seeds

3 Tsp Kosher salt (Recommended)

1 ½ Tsp Black pepper or more

2 Tbsp Olive oil

1 Large Onion

6 Garlic Cloves

2 Large Carrots

2 Cups Stock/Broth (Veggie or Beef)/Dry White Wine

## METHOD:







1. **Preheat** the oven to 425°F/220°C.
2. **Dry skin.** Pat the skin dry with paper towels – This is the key, Pat the skin extra well until it's super dry (seriously like dead dry :-))
3. **Salt the skin and season well.** Sprinkle the pork with kosher salt or cooking salt, black pepper and fennel seeds, rub all over the meat then add

the olive oil.

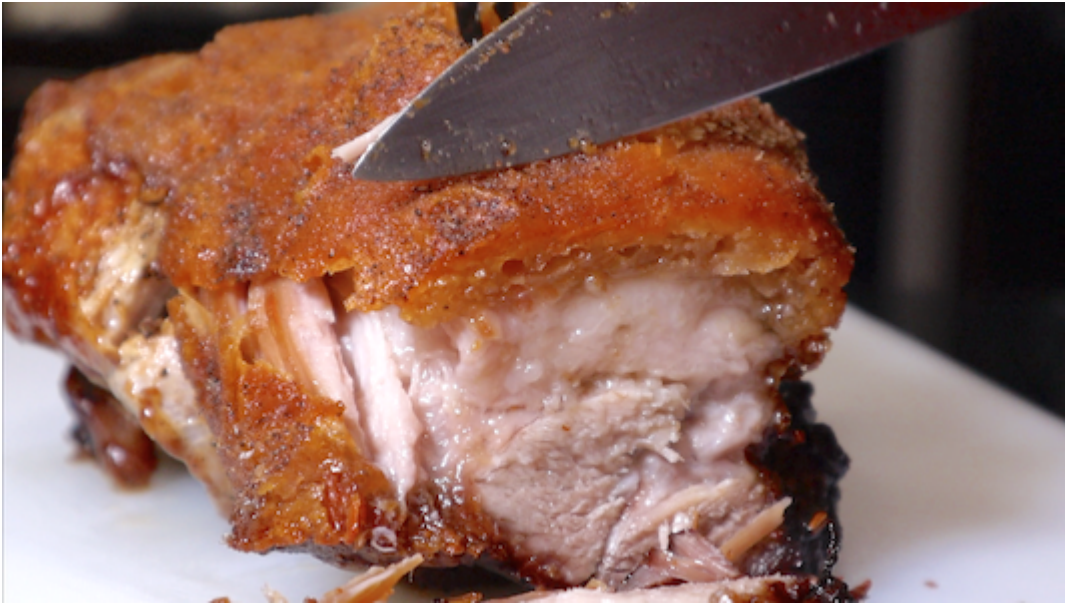
4. **Vegetable bed:** Place the onion, garlic and carrot in roasting pan then place the pork shoulder with the skin side up on top of the vegetables. (This elevates the pork slightly which helps with even cooking and the juices add more flavor to make delicious gravy).
5. Add in the liquid to the bottom of the pan to keep the meat moist. You can use dry white wine, vegetable or beef stock/broth.
6. **Low and Slow.** Lower the oven Immediately to 320°F/160°C and cook the pork for 1.5 hours **UNCOVERED** (If you cover the meat , it creates a steamy environment which makes soggy crackling)
7. **Leveling the Pork Skin.** After 1.5 hour of roasting, take out the pork then using scrunched up ball of aluminum foil, adjust the meat and make sure the skin surface is as level as possible (this achieves even heat distribution, for better crackling). Then return to the oven and cook for another 45 minutes – 1 hour, add water to the bottom pan if needed.
8. **Crispy Crackling.** How to make the skin crispy? Turn up the oven up to 480°F – 500°F/250°C, wrap the pork meat but leave the skin exposed and cook for another 30 minutes, until skin is crisp and bubbly all over. Rotate the pan as needed to encourage an even crackling.
9. **Rest The meat.** After it is done cooking, rest the pork loosely covered with aluminum foil for about 20-30 minutes.

Enjoy and Best Served with Gravy!



Add scrunched up ball of aluminum foil to level up the meat







# HOW TO MAKE TASTY HOMEMADE GRAVY

## Ingredients:

Roast Vegetables from the Roast Pork (Onion, Garlic and Carrot)

½ Tbsp Beef Better Than Bouillion organic or Premium/Broth Base

1 Packet Brown Gravy Mix

¼ Tsp Black Pepper (To Taste)

## METHOD:

1. Skim off the fat from the roasting pan.
2. Place a strainer over saucepan, transfer the roast vegetables then press out juices, discard the waste afterward.
3. Heat the saucepan over medium heat then add the gravy mix or you can just

add plain flour and cook for about 1 minute until the powder is dissolved.

4. Meanwhile, prepare pyrex measuring jug – add ½ tablespoon of Beef Better Than Bouillon. Add 2 cups of boiling water and stir until dissolved.
5. Then add in the water and bouillon mix to the saucepan.
6. Stir and simmer on low/medium heat until thickened.

Ready to serve!

Watch Video tutorial

**SHOP THE INGREDIENTS HERE**

# USEFUL TOOLS WE USE



**About Us**



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home, from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

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