

Pork Shoulder Al'diavolo

Servings: 8

Source: Bon Appetit Dec. 2013

Ingredients

- About 6 lbs Skinless, boneless pork shoulder (Boston Butt)
- kosher salt
- 1 tbsp black peppercorns
- 1 tbsp coriander seeds
- 1 tbsp crushed red pepper flakes
- 1 tablespoon dried oregano
- 1 tbsp yellow mustard seeds
- ½ cup olive oil
- 6 garlic cloves, peeled and crushed
- 1 tbsp finely grated lemon zest
- 2 tsp paprika

Method

Using the tip of a knife, lightly score fatty side of pork; season all over with salt.

Coarsely grind peppercorns, coriander, red pepper flakes, oregano, and mustard seeds in spice mill or with mortar and pestle; set spice mixture aside.

Heat oil in a small saucepan over low heat; add garlic and cook, stirring, until fragrant and barely golden, about 5 minutes. Stir in lemon zest, paprika, and reserved spice mixture. Let marinade cool.

Rub marinade all over pork, working some marinade into interior of roast. Tie pork at 1-inch intervals with kitchen twine. Wrap tightly in plastic and chill at least 8 hours.

Let pork sit at room temperature 1 hour.

Preheat oven to 375. Unwrap pork, place on a rack set inside a roasting pan, and roast until golden brown and fat has just started to render, 40-50 minutes. Reduce oven temperature to 300 and continue to roast until meat is very tender, 1½-2 hours longer.

Transfer pork to a cutting board and let rest 30 minutes before slicing.

DO AHEAD: Marinade can be made 1 week ahead; cover and chill. Pork can be seasoned 3 days ahead; keep chilled.

Amazingly delicious!