

## Schweineschulter mit Kruste Kartoffeln und Mischgemüse

Roasted Pork Shoulder with Crust  
Potatoes and Mixed Vegetables

### Ingredients:

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5 lb Pork Shoulder with skin  
3 Tb lard  
Salt/Pepper

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8 med. Red potatoes  
5 med. onions  
5 carrots  
3 stalks of celery  
4 bay leaves  
1 tsp caraway seed  
2 tsp brown sugar  
Pinch ground cloves  
1 qt broth

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1 bottle of Guinness

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1 lb green beans  
3 tomatoes

### Preparation:

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**1** Pat the cleaned roast dry and cut the skin crosswise, about ½" deep.

Cover generously with salt and pepper and brown on all sides in the lard in a heavy skillet. Then, skin-side up put in a pre-heated oven and bake for 80 minutes at 400°

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**2** Peel potatoes and quarter lengthwise, quarter the onions, cut the carrots and celery stalks into 1" pieces.

After 30 minutes, arrange all the veggies around the roast and add the bay leaves and sprinkle all the spices over them. Add 2 cups of the broth.

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**3** Brush the roast frequently with the beer

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**4** 15 minutes before the roast is ready, add the green beans and the peeled tomatoes. Add broth if necessary.

Take roast out and let rest for 10 minutes, slice and serve with the browned veggies.