

Herbed Boston Butt w Spring Vegetables

10 servings

Gravy

Ingredients:

1 Red onion, chopped

2 ribs celery, chopped

1 carrot, chopped

2 cloves garlic, smashed

1 bay leaf

Olive oil

2 Tbsp tomato paste

1 cup dry red wine

2 Tbsp butter

2 Tbsp flour

2 cups chicken broth

1 tsp balsamic vinegar

Salt & black pepper to taste

Preparation:

In a saucepan sauté onion, celery, carrot, garlic, and bay leaf in the olive oil until slightly browned. Stir in tomato paste, cook 1 minute. Deglaze pan with the wine; reduce until liquid is nearly evaporated.

Whisk in butter and flour until butter is melted. Add the broth and whisk until smooth, scraping the bottom of the pan. Bring to a boil and reduce to a simmer until thickened. Strain and discard solids. Stir in vinegar and season with salt and pepper.

Meat and Vegetables

Ingredients:

1 Boston butt (picnic roast), about 10 lbs (deboned)

4 Tbsp rosemary

4 Tbsp sage

4 Tbsp thyme

4 Tbsp oregano

4 Tbsp olive oil

1 lb peeled shallots

10 med. carrots, peeled and cut in 1" pieces

1.5 lbs green beans, cleaned and cut into 2" pieces

1 lb mushrooms, quartered

Preparation:

Preheat the oven to about 400°.

Mix the herbs and the olive oil to a thick paste. Add salt and pepper to taste.

Debone the pork roast, butterfly it and cut excess fat off. (I'll bring it deboned).

Rinse it, pat it dry and rub the inside with most of the herb mixture. Roll it up and tie it with butcher string. Spread the rest of the mixture on top of the roast.

Place inside a roasting pan and roast for about an hour before testing it for an internal temperature of about 150 to 160°. Lower the oven temp to about 275°. Slowly keep roasting until the desired temperature is reached.

After about 45 minutes of roasting arrange the vegetable around the meat and cook until they're getting tender. Don't let them overcook. If they get too dark remove and add them to the pan later on. They should be just tender.

Let the covered roast rest for about 10 to 15 minutes, cut into slices and serve with the gravy, veggies and the roasted potatoes.