



Garden Fresh Farm Recipes

Pork Roast Boneless

When it comes to pork, this tasty roast is easy to make. You simply rub the meat with seasonings, then bake it in the oven until it reaches an internal temperature of 145°F.

Ingredients:

Boneless pork shoulder 2-3 lb.
Olive oil spray
1 tablespoon salt (not fine salt)
½ teaspoon black pepper
1 tablespoon garlic powder
1 tablespoon paprika
1 teaspoon dried sage
1 teaspoon dried thyme

Directions:

Prepare the spice mixture: Mix together the kosher salt, black pepper, garlic powder, paprika, sage, and thyme.

Next, rub the spice mixture all over the pork. Now spray its top liberally with olive oil.

Cook the pork for 15 minutes at 425°F, then lower the oven to 375°F and continue cooking to an internal temperature of 145°F, about 75 more minutes. When done, it will be beautifully browned:

Let it rest for 20 minutes before slicing and serving. (It's very important to allow the fully cooked roast to rest for at least 20 minutes prior to slicing it. This allows the juices to redistribute and settle. If you cut into the roast too soon, juices will be lost, and the meat will end up dry and not as flavorful.)