

Forever Roasted Pork

Submitted by Cindy Starks

1) Make the rub

1 Cup Fennel Seeds

3 Tblsp Coriander Seeds

2 Tblsp White Peppercorns

3 Tblsp Kosher Salt

Put fennel, coriander & peppercorns into a skillet on medium heat and toast evenly. Stir often and don't walk away - it happens quickly.

Once toasted, pour into a bowl to cool.

Combine toasted ingredients and salt in a small food processor and grind to a fine powder.

2) Caramelize onions

2-3 large onions

olive oil

Brown the onions in the olive oil in about medium heat until they are all brown.

3) Prepare the pork

Cut back (but not off) any large pieces of fat and spread the onions around the pork.

Tie the fat back onto the pork with butcher's string and rub the entire hunk of pork with the rub (all sides).

4) Bake it

Preheat the oven to 275.

Place the pork in an uncovered pan with at least 1-2 inch sides.

Cook the pork for about 1 hour per pound or until it pulls away from the bone easily.

(I usually cook a 10-12 pound hunk of pork for 12 hours, a 6-8 hunk will take about 8-10 hours).

I find that overnight works great if you need it early in the day.

I serve it with rolls, so people make sandwiches in the summer, but in the winter, we eat it straight with roasted potatoes and vegetables.