

Sassi's Holiday Porchetta

Ingredients and Cooking Instructions

Ingredients: boneless pork shoulder, salt, sugar, black pepper, fennel seed, garlic, red chile flakes, marjoram, smoked paprika, rosemary, dry red wine.

Cooking Instructions:

Pre-heat oven to 225 degrees. Convection fan, if you are using one, should be turned to low. Remove porchetta from refrigerator and allow to sit at room temperature for about 45 minutes. Place porchetta in preheated oven, uncovered, for 6 hours or until the center reaches 165 degrees on an instant read thermometer. Remove from oven and allow porchetta to rest for 30 minutes. Use scissors to remove the string which holds the roast together. Carve and serve on a warm platter, drizzled with a little extra virgin olive oil.

Serving Suggestions:

Serve with roasted Brussels sprouts, mashed potatoes, roasted root vegetables, roasted winter squash, or just a simple green salad, and of course a bottle of Italian wine such as Chianti Classico or Brunello!