

# ITALIAN PORCHETTA PORK ROAST

ROCKLAND PLACE

A WATERMARK COMMUNITY

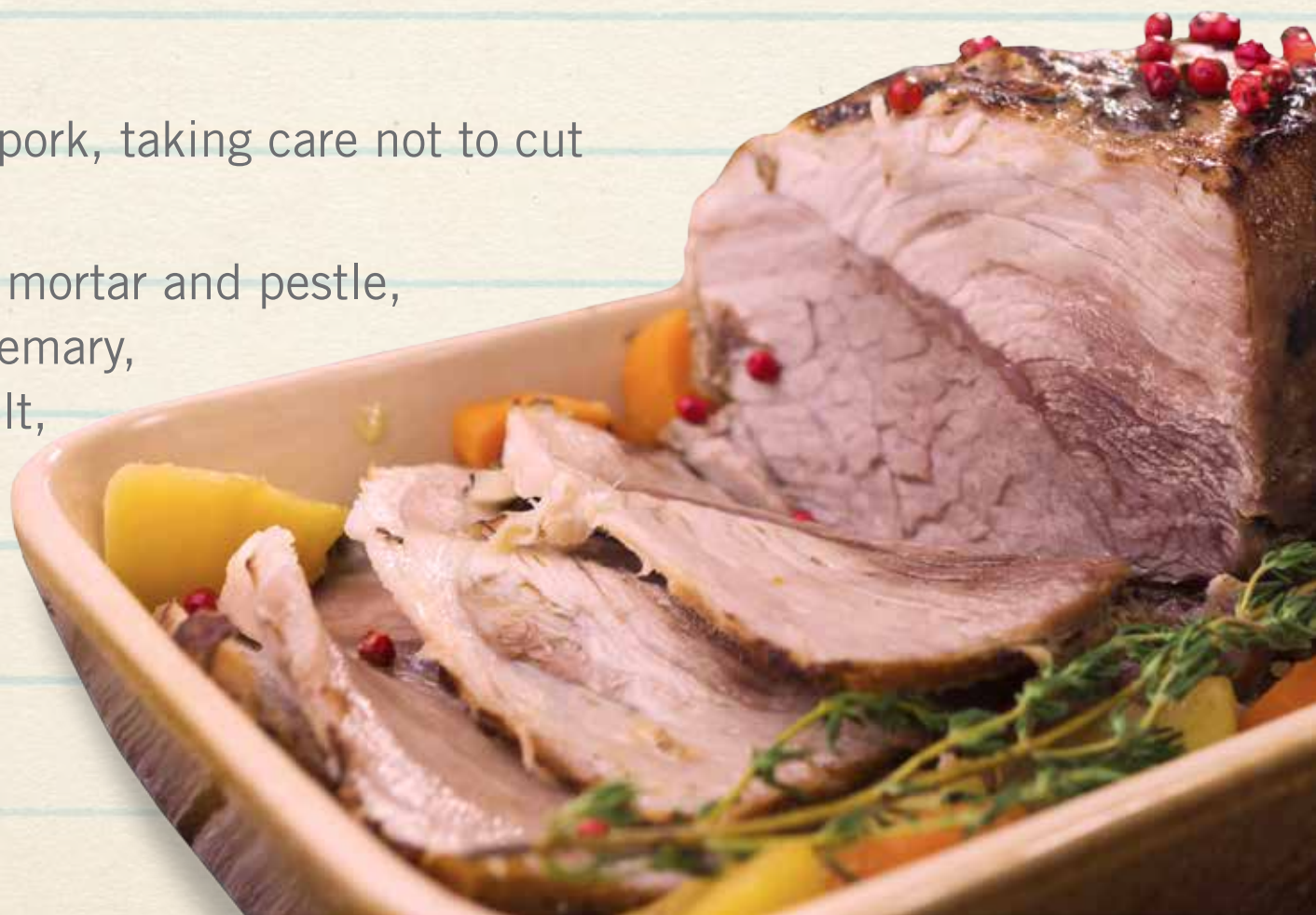
**3 to 4 lb pork shoulder, bone-in, skin-on**  
**2 Tbsp fennel fronds, chopped**  
**2 Tbsp fresh rosemary, chopped**  
**1 tsp fresh sage leaves, chopped**  
**3 garlic cloves, grated or mashed to a paste**  
**Finely grated zest of 1/2 lemon**

**2 tsp kosher salt**  
**1/2 tsp fennel seed**  
**1/2 tsp red pepper flakes**  
**1/4 tsp black pepper**  
**2 Tbsp extra-virgin olive oil**

Score skin and fat all over pork, taking care not to cut down to the meat.

In a food processor or with mortar and pestle, combine fennel fronds, rosemary, sage, garlic, lemon zest, salt, fennel seed, red pepper flakes and black pepper. Pour in oil. Pulse or mash until it forms a paste.

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Rub all over pork. Transfer to bowl and cover with plastic wrap. Refrigerate at least 6 hours and preferably overnight.

Remove pork from refrigerator 1 to 2 hours before cooking. Preheat oven to 450 degrees. Transfer pork to a rimmed baking sheet and roast 30 minutes. Reduce temperature to 325 degrees and cook an additional 2 hours and 45 minutes or until a thermometer inserted into the thickest part of the meat reads 180 degrees, which will give you sliceable, tender meat. Transfer pork to a cutting board and let rest 15 to 30 minutes before serving. Make sure everyone gets some of the cracklings. Serves 4 to 6.

**This is a resident favorite at our Annual Luau Party.**