



# Pork Shoulder Roast

**(or Picnic Roast)**

## Ingredients

4 pounds **Sinclair Family Farm**  
pork shoulder roast

Garlic

1 tsp. salt

1 tsp. pepper

1 cup water

## Method

1. Preheat oven to 300°F.
2. Pierce roast and stuff with garlic cloves. Salt and pepper all over. Place in a baking pan and pour in the water.
3. Place in the oven and roast for 4 to 5 hours for desired tenderness, adding water to the pan as needed.
4. The internal temperature when done should be 145°F - 165°F.
5. Use the leftovers for Chili Verde and Simple Chili Verde!