

Tasty Recipes for You to Try



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Oven Roasted Boston Butt (Pork Roast)

Shared by:
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Ingredients:

1-2 lb. Boston Butt pork roast
Salt
Pepper

Rosemary
Garlic powder
Vegetable oil (to season the pan)

Directions:

1. Preheat oven to 350°.
2. Season pork roast liberally all over with salt, pepper, rosemary and garlic powder.
3. Oil a cast iron skillet or Dutch oven with vegetable oil. Place the roast in the well-oiled cast iron skillet or Dutch oven, fat side down.
4. Bake uncovered for 1 hour until the meat browns.
5. Remove from oven and add 1 cup of water. Cover with a lid or aluminum foil and put back into oven.
6. Lower oven temperature to 300° and bake for 3-4 more hours.
7. Remove from oven and serve.

Slap any hand that tries to pick off the good pieces that fell into the pan... those are for the chef!