



Roasted Pork Shoulder with Pomegranate Sauce

Savannah · 28/09/2024



Prep Time

20 mins

Difficult

Medium

Servings

1 hr 55 mins

Description

Just created this tonight and its definitely a keeper The Hubby and I cant wait to try it again next time on the grill the smoky flavors imparted by cooking over the coals will complement the sauce nicely Its a lovely way to serve an otherwise inexpensive piece of meat

Ingredients

— - 1 (3 pound) bone-in pork shoulder roast - 2 teaspoons minced garlic - kosher salt and ground black pepper to taste - 2 pomegranates with the seeds removed - $\frac{1}{2}$ cup water - 2 tablespoons balsamic vinegar - 2 tablespoons turbinado sugar - $\frac{1}{4}$ teaspoon ground cinnamon

Instructions

1. Preheat the oven to 325 degrees F (165 degrees C). Season the pork roast with garlic
2. kosher salt
3. and pepper. Place in a roasting pan. Bake the roast for 1 hour in the preheated oven. While the roast is baking
4. combine the pomegranate seeds and water in a large saucepan. Bring to a boil
5. then reduce the heat to low and simmer for 20 to 30 minutes
6. until the pomegranate seeds have broken down and released their juices. Press through a strainer to get as much juice as possible. You should have about 3/4 cup of juice. Pour the juice from the pomegranate into a saucepan and bring to a boil. Simmer over medium heat until reduced by half. Remove from the heat and mix in the balsamic vinegar
7. sugar
8. and cinnamon. After the roast has been in the oven for 45 minutes
9. baste it with pomegranate sauce
10. using a brush to apply it to the top and sides. Continue to roast the pork
11. basting every 10 minutes
12. until the internal temperature has reached 180 degrees F (80 degrees C)
13. about 30 minutes. Remove from the oven
14. tent with foil
15. and allow to rest for 20 minutes before carving and serving. Editor's Note: This recipe appeared in Allrecipes Magazine and was modified to use prepared pomegranate juice. Please note differences in ingredient amounts and total time when following the magazine version of this recipe.