

# Italian-Style Slow-Roasted Pork Roast | Wegmans

Yield: 8

Cooking Time: 7 hours

Preparation Time: 15 minutes

Category: Entree

Cuisine: American

Rating: ★★★★★

Source: Wegmans

Website: <http://www.wegmans.com/webapp...>



## Ingredients

3 small onions, peeled, halved, and sliced  
2 navel oranges, unpeeled, thinly sliced  
1 (7-10 lb) pork shoulder

6 cloves Food You Feel Good About Peeled  
Garlic, minced  
1 Tbsp fennel seed  
Salt and cracked black pepper

## Instructions

1. Day before: Combine onion and orange slices in roasting pan. Diagonally score fat-side (top) of pork about 3/4-inch deep in a diamond pattern. Rub garlic, then fennel seeds into top of pork. Season well with salt and pepper. Place pork on top of onion and orange slices. Cover with plastic wrap; refrigerate overnight.
2. Day of meal: Preheat oven to 275 degrees. Remove plastic wrap. Bake uncovered, 7-8 hours.
3. Remove from oven; carefully place roast on clean platter and allow to rest. As roast rests, ladle hot juices into gravy separator. Reserve de-fatted juices (au jus); keep warm. Reserve onions if desired.
4. Serve au jus with pork.

## Notes

Chef Tip(s):

Like a thicker gravy? Combine 2 Tbsp cornstarch and 2 Tbsp cold water in small bowl; set aside. Add 1 carton (11 oz) Food You Feel Good About Poultry Gravy to de-fatted juices. Bring to a simmer in pan and add corn starch mixture. Cook, whisking 2 min.