

Pork Roast

Polly South

Serves: 4



This is a Fresh Pork Shoulder Roast!

Ingredients

3 pounds fresh pork shoulder
1 small onion, peeled and sliced
6 whole cloves
1 bay leaf
1 (16 oz. can) sweet potato
 $\frac{3}{4}$ cup brown sugar
1½ teaspoons dry mustard
 $\frac{1}{4}$ teaspoon mace
 $\frac{3}{4}$ cup honey
3 tablespoons orange juice

Cooking Method

Combine shoulder with onion, cloves, bay leaf and water to cover in kettle.

1. Cover.
2. Simmer for 2 hours or until meat is tender.
3. Let stand in broth until ready to glaze. (If meat is cooked a day ahead, chill in broth to keep moist, then remove from refrigerator an hour before glazing and let stand at room temperature.)
4. Drain meat and place in a shallow baking pan.
5. Arrange sweet potatoes around edge.
6. Blend brown sugar, mustard, mace, honey and orange juice in a small bowl.
7. Brush part over meat and potatoes.
8. Bake in a very hot 450° oven, brushing several times with remaining sugar mixture, for 20 minutes or until meat is heated through and richly glazed.