

# Our State eats

*Published in the October 2020 issue of Our State*

## Slow-Roasted Pork Shoulder with Field Greens

*Yield: 10 to 12 servings.*

- 2 tablespoons garlic powder**
- 2 teaspoons ground mustard**
- 2 tablespoons smoked paprika**
- 2 teaspoons salt**
- 2 teaspoons black pepper**
- 2 teaspoons lemon pepper**
- 2 tablespoons light brown sugar**
- 1 (6-pound) boneless pork shoulder,**  
**trimmed of excess fat and tied**
- 2 pounds mixed greens (collards, mustard greens,**  
**turnip greens, etc.), washed and trimmed**
- Salt and pepper to taste**

In a small mixing bowl, combine all of the spices and sugar. Massage the spice mixture all over the pork shoulder, covering all sides. Place seasoned pork shoulder in a large food storage bag and refrigerate overnight.

Preheat oven to 450°. Remove pork from bag and bring to room temperature. Place the pork in a shallow roasting pan and roast, fat side down, for 30 minutes. Reduce oven temperature to 250° and continue to cook for 6 to 8 hours, until the middle of the roast registers 180°. Remove pork from oven and allow to rest for 20 minutes. When ready to serve, slice or pull pork into serving-size pieces.

Pour any drippings from the pork into a large skillet over medium heat and add greens. Toss greens in pork drippings until well coated. Add 1 cup of water and reduce heat. Cook greens for 10 to 15 minutes or until tender. Serve with pork.



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