

Slate

FOOD

Which Recipe Is Best?

Cook's Illustrated vs. food52.

***Cook's Illustrated* Pork Shoulder**

Note: We prefer natural to enhanced pork (pork that has been injected with a salt solution to increase moistness and flavor), though both will work in this recipe. Add more water to the roasting pan as necessary during the last hours of cooking to prevent the fond from burning.

Serves 8 to 12

Pork Roast

- 1 bone-in pork butt, 6 to 8 pounds (see note)
- 1/3 cup kosher salt
- 1/3 cup packed light brown sugar
- Ground black pepper

Peach Sauce

- 10 ounces frozen peaches, cut into 1-inch chunks (about 2 cups)
- 2 cups dry white wine
- 1/2 cup sugar
- 1/4 cup plus 1 tablespoon unseasoned rice vinegar
- 2 sprigs fresh thyme
- 1 tablespoon whole grain mustard

1. For the roast: Using sharp knife, cut slits in fat cap of roast, spaced 1-inch apart, in crosshatch pattern, being careful not to cut into meat. Combine salt and sugar in medium bowl. Rub salt mixture over entire pork shoulder and into slits. Wrap roast tightly in double layer of plastic wrap, place on rimmed baking sheet, and refrigerate for at least 12 hours and up to 24 hours.

2. One hour before cooking, unwrap roast and brush off any excess salt mixture from surface. Season with black pepper to taste. Transfer roast to V-rack coated with nonstick cooking spray set in large roasting pan and let stand at room temperature for 1 hour. Add 1

quart water to roasting pan. Meanwhile, adjust rack to lowest position and heat oven to 325 degrees.

3. Cook roast, basting twice during cooking, until meat is extremely tender and instant-read thermometer inserted into roast near, but not touching, bone registers 190 degrees, 5 to 6 hours. (Check pan periodically during last two hours, if pan becomes dry add up to 2 cups water.) Transfer roast to carving board and let rest, loosely tented with foil, for 1 hour. Transfer liquid in roasting pan to fat separator and let stand for 5 minutes. Pour off ¼ cup jus and discard any remaining jus and fat.

4. For the sauce: Bring peaches, wine, sugar, ¼ cup vinegar, ¼ cup defatted jus, and thyme to simmer in small saucepan; cook, stirring occasionally, until reduced to 2 cups, about 30 minutes. Stir in remaining tablespoon vinegar and mustard. Remove thyme sprigs, cover, and keep warm.

5. Using sharp paring knife, cut around inverted T-shaped bone until it can be pulled free from roast. (Use a clean kitchen towel to grasp bone.) Using serrated knife, slice roast. Serve passing sauce separately.