

Slow Cooked Pork Roast



Personal Chef Service

Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 8

2T sage leaves, chopped	2T fennel seeds	1T olive oil
2T rosemary leaves, chopped	1T kosher salt	6 pound pork roast, boneless, tied at 2" intervals
10 garlic cloves	1T black pepper	
	2T white wine	

Preheat oven to 275. Place sage, rosemary, garlic, fennel, salt and pepper in food processor and process until a thick paste forms. With motor running, add wine and olive oil and blend well.

Using small sharp knife, make 1" long and 1" deep slits at regular intervals all around roast. Fill each slit with herb paste and spread remaining herb paste over pork.

Place pork, fat side up in roasting pan and roast 6 hours. Let stand 25 minutes before removing string and slicing.

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