

# Slow Cooked Pork Roast



Slow cooked pork roast stuffed with a fresh herb paste

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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The Meijer logo, consisting of the word 'meijer' in a red, lowercase, sans-serif font with a blue dot above the 'i'.

**Debbie Spangler ~ Certified Personal Chef**

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