

All-Purpose Pork Shoulder

Recipe courtesy of Melissa d'Arabian



Total Time:
5 hr 10 min
Prep: 10 min
Cook: 5 hr

Yield:
8 servings
Level:
Easy

All-Purpose Pork Shoulder

Ingredients

- ✓ 1 3 -to-4-pound boneless pork shoulder (or 4 1/2-pound bone-in pork shoulder)
- ✓ 1 tablespoon kosher salt
- ✓ 2 teaspoons ground black pepper
- ✓ 1 onion, roughly chopped
- ✓ 4 cloves garlic, finely minced or pressed through a garlic press
- ✓ 1/2 cup dry white wine

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Directions

Rinse the pork, place on a cutting board, pat dry with paper towels and rub in the salt and pepper. Set the pork in the bowl of a slow cooker, scatter the onion over the pork, sprinkle in the garlic and add the wine. Cook until the meat easily pulls apart with a fork, about 5 hours on high or 8 hours on low.

Turn off the slow cooker and transfer the pork to a platter. Use two forks to shred the meat.

If you don't have a slow cooker, you can braise the pork shoulder in a 325 degrees F oven for 2 1/2 to 3 1/2 hours.

Photograph by Kat Teutsch