



Ingredients

Serves 6-8

- 1.5-1.8kg pork shoulder, boned and rolled
- sea salt and freshly ground black pepper
- 4 medium-firm pears, like Comice, peeled and quartered
- 2 heads of garlic, broken into cloves, skin on
- 6 bay leaves
- 4 cinnamon sticks
- 4 star anise
- 200ml cider vinegar
- 570ml perry
- a pinch of sugar

My Kind of Cooking

Shoulder of pork with pears and perry

I wouldn't necessarily say that pork shoulder is a cheap cut, but it does go a long way, so you get great value for your money. It is better cooked on the bone, but if you can only find one without don't worry. Perry is a cider made from pears and it goes very well with this dish, creating some delicious juices at the bottom of the pan. This is a pork lover's dream, with fantastic crackling and meltingly soft, sweet meat. It serves 6-8 people, but I love it cold in a sandwich the next day, so don't worry if you have lots left.

Pre-heat the oven to 220°C/gas mark 7.

Rub the pork shoulder all over with salt and pepper. Use a lot of seasoning, as it is a large piece of meat. Place the meat in a deep ovenproof dish and roast for 40 minutes, or until the skin has crackled and taken on a nice colour.

Transfer to a plate and drain off any excess fat (keep the fat for your roast potatoes, which will go perfectly). Add the pear quarters, garlic, bay leaves, cinnamon and star anise to the dish, then place the pork back on top. Pour the cider vinegar and perry around the sides of the pork, cover with a lid or tin foil and return to the oven. Turn the oven down to 160°C/gas mark 3 and cook for about 3-4 hours. Once the crackling is crispy and the meat meltingly soft, the pork is done and can be transferred to a plate.

If the crackling is a bit soft, peel it off the meat gently (it should come away easily) and put it back in the oven on a tray at 220°C/gas mark 7 for about 10 minutes until it is crispy.

In the bottom of the dish you will have an amazing mush of pear, juices, whole garlic cloves and spices. Add a pinch of sugar if it's a bit sharp for your taste. Spoon this out into a bowl and serve it over the pork. This dish, my friends, is absolutely incredible!



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