Grandma Klein's Pork Roast

Description

I think this was Grandma's "go to" family meal. Certainly as an adult this is THE food item I most remember eating at Grandma's house. And before eating she would alway say, "careful of the garlic!". I made this quite a bit when Kayla was growing up. I don't think she ever knew what kind of meat this was. When asked, "What would you like for dinner" she would say, "How about the meat with all the garlic in it?" God Bless Grandma Klein for creating a legacy in the form of a roast!!



Summary

Yield: 6
Prep Time: 4 hours
Category: Main Dish
Cuisine: American

Ingredients

- Pork Shoulder Blade Roast
- 1 head garlic
- Salt, Pepper &/or Seasoning Salt

Instructions

Preheat oven to 425

Peel several cloves of garlic. For larger cloves, cut them end to end creating smaller spikes. You will want 20 - 30 cleaned cloves in total. Or, if serving to Kayla, you will want 40!

Using a paring knife, cut slits into the roast. Press a garlic clove or spike into each slit. Be sure to press garlic into all sides of the roast.

Place roast in a roaster or dutch oven. Salt & Pepper to taste. I prefer to use Johnny's Seasoning Salt. (This is Grandma's recipe! Fat and Sodium be darned; it's just YUMMY) Season all sides!

Cook uncovered at 425 for 20 minutes. Be sure to turn on your kitchen fan, at this temperature the roast will sputter and spit and smell delicious! After 20 minutes, reduce the temperature to 325 or 350 and continue cooking uncovered.

Cook 30 - 35 minutes per pound (boneless) or 40 - 45 minutes per pound (bone in) until the internal temp = 160. Remove roast from pan, wrap in foil and set aside. Use the pan drippings to create a simple pan gravy.

Slice roast - and remember when serving, remind your guests, "Careful of the garlic" God Bless G'Ma Klein! :)