



[Garlic Pork Shoulder Roast \(or Picnic Roast\)](#)

Ingredients

4-5 lbs. [Sinclair Family Farm pork shoulder roast](#)
1 head of garlic, separated and peeled
1 tsp. salt
1 tsp. pepper
1 cup water



Method

1. Preheat oven to 300°F.
2. Pierce roast and stuff with garlic cloves. Salt and pepper all over. Place in a baking pan and pour in the water.
3. Place in the oven and roast for 4 to 5 hours for desired tenderness, adding water to the pan as needed.
4. The internal temperature when done should be 145°F - 165°F.
5. Use the leftovers for Simple Chili Verde (recipe below)!