Pairs great with Montepulciano

Ingredients:

* 3 Tablespoons Olive Oil
* 3 Tablespoons Chopped Garlic
* Salt and freshly ground black
* 1 (4 pound) pork shoulder

Directions:

Preheat the oven to 425 degrees F.  In a small bowl, mix together the olive oil, garlic, salt and pepper. Using a pastry brush,spread the mixture all over the pork shoulder. Set the meat on a rack set into a roasting pan. Roast for 20 minutes, and then reduce the heat to 325 degrees F. Continue to cook until an instant-read thermometer inserted into the shoulder reads 185 degrees F, about 4 hours.

Remove the pork from the oven and let stand until cool enough to handle, about 30 minutes.

*Aaron McGargo Jr Food Network 9/28/2020*