



## Roasted pork with apple/walnut salsa

Serves 18-20

### Ingredients

1 5 - 7 lb. bone-in pork shoulder roast  
1 -2 tbsps. vegetable oil

#### Apple-Walnut Salsa

4 ea. red and/or green tart eating apples, cored and finely chopped  
1 cup walnuts, toasted and finely chopped  
1/3 cup chopped fresh cilantro (1/2 bunch)  
1/4 cup finely chopped red onion  
1/3 cup lemon juice  
1 ea. fresh jalapeno pepper, finely chopped and seeded if desired  
2 tbsps. honey or pure maple syrup  
1 tbsps. sunflower or other mild-flavored oil  
2 ea. cloves garlic, minced  
Salt  
Freshly ground pepper

### Directions

1. Preheat oven to 300 degrees.
2. Trim fat from meat.
3. Sprinkle meat generously with salt and pepper (don't be shy, as this is the meat's only seasoning).
4. In a very large cast-iron skillet, brown roast about 5 minutes on each side in hot oil over medium-high heat. Drain.
5. Transfer roast to a rack in a roasting pan. Roast for 4 to 5 hours or until meat is very tender (195 degrees).
6. Remove from oven and let stand 20 to 30 minutes before slicing.
7. While meat roasts, prepare the salsa: In a medium bowl, combine the apples, walnuts, cilantro, red onion, lemon juice, jalapeno, honey, sunflower oil and garlic. Chill, covered, until serving time.
8. Serve with roasted, sliced pork.