

Herbed Crusted Pork Shoulder on the Grill (or Leg of Lamb)

Time: 8 to 10 hours
Servings: 8
Wine Pairing: **Kitchak Cellars Concerto ToKalon Vineyard Cabernet**

Inspiration:

Our Cellar Master Ralph Bashioum prepared this roast for two recent dinners. All that was left after each was the shoulder bone. Its popularity necessitated its inclusion here and our sharing it with friends. A bold dish with a bold wine.

Ingredients:

Pork Shoulder, 6-8 pounds; or you can substitute Leg of Lamb.
1/4 cup peppercorns
1/4 cup thyme leaves
1/8 cup kosher salt
One large dried cayenne pepper
Olive oil

Directions:

1. Start a charcoal fired grill and heat to 225° to 250°F.
2. Place peppercorns, rosemary leaves and cayenne pepper in a blade coffee grinder and process until medium fine (just a bit larger than the size of kosher salt crystals). Mix kosher salt with ground ingredients in a small bowl and reserve.
3. Rinse pork butt under cold water and dry thoroughly. Coat with olive oil and rub with the seasoning mixture.
4. Place the pork on grill over indirect heat with a drip pan beneath. Maintain light smoke throughout the cooking by adding fruit wood (apple, cherry, plum, or peach) to the charcoal or smoke infuser.
5. Cook to an internal temperature of 160 degrees Fahrenheit for medium, about 8 to 10 hours. If you use Leg of Lamb it should only be cooked to about 150 degrees. The outside will be near black with scattered areas of pink meat showing through. Remove from grill, cover with foil and let rest for 20 minutes.
6. As you carve the meat, make sure a portion of the crust is included with each portion. This is absolutely the best part of this dish. Any leftover bone with meat will yield a wonderful cassoulet.

Serve:

Slice and serve with beets, steamed greens and orange roasted butternut squash

