Pork Shoulder with Savory Stuffing

Makes: 10 servings

Ingredients

- ¼ cup diced celery and leaves
- 1 tablespoon diced onion
- 1 tablespoon chopped parsley
- 2 tablespoons butter
- 2 cups soft bread crumbs
- ¼ teaspoon savory seasoning
- 5-6 lb pork shoulder
- salt and pepper

Directions

1. Preheat oven to 325°F.
2. Cook celery, onion, and parsley in butter for a few minutes.
3. Add bread crumbs and seasonings and stir until well mixed. Set this stuffing aside while preparing the pork shoulder.
4. Skin a 5- to 6-pound fresh pork shoulder and remove bones.
5. Sprinkle meat on inside with salt and pepper, and pile in some of the stuffing.
6. Begin to sew edges of shoulder together to form a pocket, and gradually work in the rest of the stuffing. Do not pack tightly.
7. Sprinkle outside of shoulder with salt and pepper, and if desired with flour also.
8. Place the roast, fat side up, on a rack in a shallow uncovered pan.
9. Roast without water until tender—about 4 hours for a 5-pound shoulder. Turn roast occasionally.
10. Remove strings before serving.

Notes

- Serve with sweet potatoes, fried apples, celery salad, and raisin pie.
- This stuffing may be used with other meats and with poultry.
- Sausage, chopped tart apples, or chopped nut meats may be added to the stuffing.

Recipe from: *Money-Saving Main Dishes*, 1948, adapted by the USDA Food and Nutrition Administration.

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