

# Chorizo Stuffed Pork Shoulder

## Ingredients

- 4 lb boneless pork shoulder blade roast
- 1 4 to 8 oz Spanish style chorizo, skinned or chopped
- 5 garlic cloves, peeled and slivered
- salt & pepper to taste
- 2 Tbsp melted butter or 5 oz lard
- dried oregano to taste
- 1/2 cup Spanish sherry (jerez)

## Directions

Preheat oven to 400°F.

Carve a hole at the center of the pork shoulder large enough to fit the chorizo. Tie it securely with kitchen string. Make slats throughout the surface of the pork shoulder and fill them with the garlic slivers. Add salt and pepper to taste. Transfer pork shoulder to a rimmed baking sheet or pan. Pour the melted butter on top and then sprinkle with oregano.

Roast in the oven for 20 minutes. Reduce the temperature to 350°F and continue roasting for about 3 hours or until the pork is cooked through. Remove from oven, pour the sherry on top, and return to the oven for another 5 minutes. Cut and serve the roast with the droppings.