

Easy Brown Sugar Pork Roast

Yield: 10 servings

- 1 (3- to 5-pound) pork shoulder
- 1/3cup Worcestershire sauce
- 3/4cup light brown sugar
- 1/2teaspoon dried thyme
- 1/2teaspoon pepper
- 1/2cup water or apple juice
- 1teaspoon salt



1. Preheat oven to 400F.
2. Place pork in a roasting pan. Pour Worcestershire over pork. Combine sugar, thyme and pepper. Pat sugar mixture over meat to form a sort of crust. Pour water or juice into bottom of pan.
3. Place pork in oven and immediately reduce temperature to 250F.
4. Cook 4 hours, uncovered, or until meat thermometer registers 160F.
5. Remove meat from pan.
6. Add salt to juices and serve with sliced or pulled pork.