

A Mouth-watering Pork Roast with Jai's Drop 23 Chilli Bourbon Honey

Ingredients:

Serves: 6-8

- 2-2.5 kg pork shoulder roast
- 1/2 cup Jai's Drop 23 Chilli Bourbon Honey
- 2 tbsp olive oil
- 1 tsp sea salt
- 1 tsp black pepper
- 1 tbsp garlic powder
- 1 tbsp onion powder
- 1 tbsp smoked paprika
- 1 tsp dried thyme
- 1 tsp dried rosemary
- 250 ml chicken stock
- 2 large brown onions, quartered
- 4 cloves garlic, smashed
- Fresh herbs for garnish (optional)



Instructions:

1. Preparation:

- Preheat your oven to 150°C (300°F).
- Pat the pork shoulder dry with paper towels to ensure a good sear.

2. Season the Pork:

- In a small bowl, mix together the sea salt, black pepper, garlic powder, onion powder, smoked paprika, thyme, and rosemary.
- Rub the pork shoulder with olive oil, then coat it evenly with the seasoning mix. Make sure to get into all the nooks and crannies.

3. Searing:

- Heat a large, oven-safe skillet or Dutch oven over medium-high heat.
- Sear the pork shoulder on all sides until it's nicely browned. This step locks in the juices and adds a beautiful crust to the meat.

4. Roasting:

- Remove the pork from the skillet and set aside.
- In the same skillet, add the onions and garlic, cooking for a few minutes until they start to soften.
- Pour in the chicken stock and use a wooden spoon to scrape up any browned bits from the bottom of the skillet.
- Return the pork to the skillet, placing it on top of the onions and garlic.

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5. The Secret Sauce:

- Generously brush Jai's Drop 23 Chilli Bourbon Honey all over the pork shoulder. Make sure it's well-coated for maximum flavour.

6. Slow Roasting:

- Cover the skillet or Dutch oven with a lid or aluminium foil.
- Transfer it to the preheated oven and roast for about 3-4 hours, or until the pork is tender and easily pulls apart with a fork. Baste the pork with the pan juices every hour to keep it moist and flavourful.

7. Finishing Touch:

- Once the pork is done, remove it from the oven and let it rest for about 15 minutes before carving.
- Garnish with fresh herbs if desired.

Serving Suggestions:

This succulent pork roast pairs beautifully with classic Australian sides. Consider serving it with creamy mashed potatoes, roasted vegetables, or a fresh green salad. The spicy-sweet glaze from Jai's Drop 23 Chilli Bourbon Honey will complement any of these sides perfectly.

Tips for the Best Burgers:

- **Choose the Right Cut:** A pork shoulder or pork butt is ideal for roasting as it becomes incredibly tender and flavourful when cooked slowly.
- **Don't Rush the Process:** Slow roasting at a low temperature ensures that the pork becomes melt-in-your-mouth tender.
- **Resting Time:** Allowing the pork to rest after roasting helps the juices redistribute, making it easier to carve and more delicious to eat.

Estimated Nutrition Information (Per Serving):

Chicken Parmesan Serving: 6-8 | Calories: 450kcal | Carbohydrates: 12g | Protein: 35g | Total Fat: 28g | Saturated Fat: 10g | Cholesterol: 125mg | Sodium: 550mg | Potassium: 600 mg | Fibre: 1g | Sugar: 10g | Vitamin A: 30 IU | Vitamin C: 4mg | Calcium: 30mg | Iron: 2.5mg