



Lamb is expensive, we all know that. But Pork Shoulder is inexpensive and because it has been boned out you can remove the strings and there is a great place to add herbs. It's easy to roll the joint back up and roast. This was one of our experiments that really ? really worked!

Ingredients:-

400g joint of Pork Shoulder (We paid £3.29 and have plenty for 2 meals for the three of us Including Buster the Dog!)

Rosemary chopped

Basil chopped

Garlic butter with Parsley

Oil, Salt & Pepper (With the remaining herb mix to rub on the outside)

Method:-

- (1) Heat the oven to 220c.
- (2) Take the strings off the meat and open out.
- (3) Pack the inside with most of the ingredients above.
- (4) Roll the joint up again and place on a roasting tray.
- (5) Rub the remaining herb mix on the outside.
- (6) Roast at 220c for 20 minutes.
- (7) Reduce the heat to 160c and cook for a further hour, longer depending on the size of your joint.

We served ours with Yorkshire Puddings and vegetables, but that really is up to you!