

Dilled Pork Roast

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| 1 | 3 to 4 pounds | Boneless pork or Wild Boar
shoulder roast, trimmed |
| 1 | tablespoon | salt |
| 1-1/2 | teaspoons | coarsely ground pepper |
| 1-1/2 | teaspoons | garlic powder |
| 6 | tablespoons | minced fresh dill
or |
| 2 | Tablespoons | Dried dill weed |

Cut about five deep slits across top of roast. Combine seasonings; stuff some into the slits. Tie meat securely. Rub roast with remaining seasonings. Place in a large resealable plastic bag and refrigerate overnight. Remove roast from bag and place in a greased roasting pan. Bake, uncovered, at 325° for 2-1/2 to 3 hours or until a meat thermometer reads 170° and meat is tender. Let stand 10 minutes before slicing.

Yield: 10-12 servings