

## Slow-Grilled Pork Roast

My favorite pork rub is made with 7 herbs and spices and the whole coriander, fennel and pepper need to be ground in a spice grinder before they can be rubbed on the pork.

But when you use common chili powder or blackened seasoning, somebody else has already done the spice blending for you. All you need to do is mix it with salt (regular will stick on the meat better than kosher), pat it all over the meat, and then leisurely grill or oven-roast the meat at low temperatures while you go about your day.

### Ingredients:

3 tablespoons chili powder  
1 tablespoon salt  
3- to 4-pound pork shoulder  
2 tablespoons olive oil  
¼ cup maple syrup, optional



### Cooking Instructions:

Stir together chili powder and salt in a small dish. Smear the pork roast all over with olive oil, then press the chili powder mix all over the meat to coat it.

Build a fire in a charcoal grill or turn your gas grill to 200 degrees. When the heat is ready, place the pork on the grill so that it is not directly over the heat. Close the lid, and, if cooking with charcoal, adjust the vents to keep the heat between 200 and 250 degrees.

If you are roasting in the oven, preheat it to 200 degrees. Place the meat on a rack (preferably) in a roasting pan.

Either way, cook the meat 5 hours, or until very tender. Bones from the pork can be simmered to make soup stock.

If you'd like to mix a little sweetness with the salty/spicy coating, brush maple syrup over the roast 30 minutes before it finishes cooking.

Serves 6 people.

--Sarah Fritschner, Kentucky Food Writer