

Sorghum Glazed Pork Roast:

Serves 6–8 ppl

1 Tbl. Vegetable Oil

5–6# Bone-in Pork Butt Roast, remove from package and pat dry with paper towels

To Taste Kosher salt, Coarse ground black pepper

1 each Yellow onion, sliced
2 each Celery stalks, chopped
2 each Garlic Cloves, smashed
2 each Bay Leaves
2 each Black Peppercorns, smashed
1 Cup Sorghum
1/4 Cup Apple Cider Vinegar
1 Cup Chicken Broth, 2 Tbl reserved
2 Tbl Corn Starch diluted in a small amount of the chicken broth

Heat the oil in a roasting pan just large enough to fit the pork roast.

Generously season pork roast with salt and pepper.

When oil is hot, sear pork roast on all sides turning carefully with tongs.

When pork is browned on all sides, remove from pan and reserve on a plate.

Using whatever oil is left in the pan, saute the onion and celery until almost tender.

Add garlic, bay leaf and peppercorns and saute an additional 3–5 minutes.

Add sorghum, vinegar and first part of the chicken broth to the pan. Bring to a boil and stir to release any burnt on bits in the pan. Let simmer for 5 minutes and remove from heat.

Place pork roast on the vegetable mixture in the pan, cover with foil and roast at 275 degrees until the center of the roast reads 150 degrees on a instant-read thermometer.

Remove from oven and place the pork on a serving platter cover and let rest for at least 30 minutes.

Strain the liquid and vegetable mixture left in the pan into a sauce pan. Press vegetable mixture with the back of a spoon to squeeze out as much liquid as possible.

Place sauce on stove and bring to a boil.

Reduce heat to a simmer, taste and adjust the seasoning with salt, pepper, sorghum and vinegar if necessary.

Slowly pour the diluted corn starch into the simmering glaze while whisking and return to a simmer. The glaze should thicken slightly as it comes to a boil. Repeat process with more cornstarch if you want a thicker glaze, thin with additional stock if you want a thinner glaze.

Carefully remove the bones from the roast and slice pork for serving.

Ladel some of the glaze over the sliced pork loin and serve extra glaze on the side.