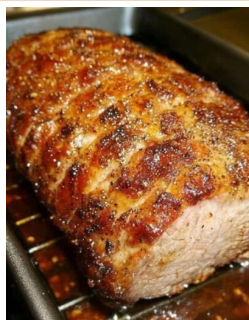


## Perfect Oven-Roasted Pork Shoulder (Easy & Flavorful!)

delivers a juicy, tender center with a



**OVEN**  
**425°F**

**TIME**  
**30 min**

**TEMP**  
**145°F**

**PRINT**  
**Recipe Card**

### INGREDIENTS

Olive oil spray  
1 tbsp Diamond Crystal kosher salt (or ½ tsp Morton kosher salt or any other brand)  
½ tsp black pepper  
1 tbsp garlic powder  
1 tbsp paprika (regular or smoked)  
1 tsp dried sage  
1 tsp dried thyme  
3 lb boneless pork shoulder (also called pork butt or loin)

### DIRECTIONS

1. **Prep the Pan & Roast:** Line a rimmed baking sheet with foil. Place a wire rack on top and spray it with olive oil.
2. In a small bowl, mix:
3. Salt
4. Pepper
5. Garlic powder
6. Paprika
7. Sage
8. Thyme
9. Pat the pork roast dry with paper towels. Place on the wire rack and rub the spice mix all over the surface. Spray the top generously with olive oil.
10. **Preheat & Rest:** Preheat oven to 425°F (220°C). Let the roast sit at room temperature for 30 minutes while the oven heats. This helps it cook evenly.
11. **Roast:** Insert an oven-safe thermometer into the center of the roast. Place in oven and roast for 20 minutes at 425°F to create a crust. Then reduce oven to 350°F (175°C) and roast for another 1 hour 30 minutes, or until internal temp reaches 145°F.
12. **Rest and Serve:** Remove from oven. Loosely tent with foil and let rest for 20 minutes before slicing. Remove butcher twine if used.
13. Slice against the grain and serve hot.

### SWAPS & NOTES

Smoked paprika gives a deeper BBQ flavor.

Add a tsp of onion powder or rosemary for extra depth.

Swap pork shoulder for a center-cut pork loin for leaner meat

(adjust cook time accordingly).

Use a meat thermometer to avoid overcooking and drying out the meat. ??? Instructions 1.

**More recipes: [ChefManiac.com](https://chefmaniac.com)**

Original recipe: <https://chefmaniac.com/perfect-oven-roasted-pork-shoulder-easy-flavorful/>