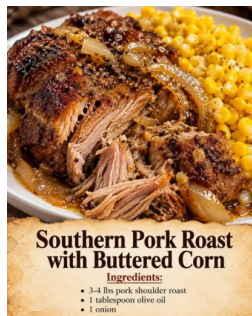


Southern Pork Roast with Buttered Corn

Slow oven-braised pork shoulder with onion, garlic, and cider vinegar, served with simple buttered corn.



PREP
20 minutes

COOK
4 hours 20 minutes

TOTAL
4 hours 55 minutes

SERVES
6 servings

INGREDIENTS

- 3 to 4 pounds boneless pork shoulder, fully thawed
- 1 tablespoon olive oil
- 1 onion, sliced
- 4 garlic cloves, minced
- 2 cups chicken broth, plus more as needed
- 2 tablespoons apple cider vinegar
- 1 teaspoon salt, or to taste
- 1/2 teaspoon black pepper
- 1 bag (16 ounces) frozen corn
- 2 tablespoons butter
- Fresh parsley, optional

DIRECTIONS

1. Heat oven to 300 degrees F. Pat pork dry, season, and sear in oil in a Dutch oven, about 4 minutes per broad side.
2. Set onion and garlic around pork. Add broth and vinegar; liquid should reach partway up meat, not cover it. Bring to a simmer.
3. Cover tightly and braise 3 to 4 1/2 hours, or longer if needed, until fork-tender. Check liquid occasionally; add hot broth if pan is drying.
4. Rest pork 15 minutes. Meanwhile cook corn with butter in a saucepan, following package cooking directions, adding a splash of water if needed.
5. Skim pan juices. Pull pork into pieces or slice across grain; serve with onions, juices, corn, and optional parsley.

SWAPS & NOTES

Shoulder is a braising cut, not pork loin. Listed time is an estimate; finish by fork tenderness. Use an oven-safe Dutch oven or covered roasting pan.

Times are estimates; check texture and the specified internal temperature.

Chill within 2 hours (1 hour above 90 degrees F) at 40 degrees F or below. Use within 3 days, sooner for older ingredients.

Reheat leftovers to 165 degrees F. Freeze cooled portions airtight up to 2 months for quality; thaw refrigerated.

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

Original recipe: <https://chefmaniac.com/southern-pork-roast-with-buttered-corn/>