



For those of you who are not overly keen on Turkey, or are simply looking for an alternative this year this is the fifth in our series of alternative Christmas dishes. You can find the previous suggestions [here](#).

Ingredients:-

1 - 5 to 6 pound pork shoulder

3 cloves garlic chopped

1 tablespoon chopped fresh rosemary

1 tablespoon chopped fresh sage

Salt and black pepper

Olive oil

Method:-

(1) Heat oven to 200C with a rack in the middle position. Score the skin of the pork in a criss-cross diamond pattern.

(2) Mix the garlic, herbs, salt and pepper into sufficient olive oil to make a thin paste.

(3) Turn the pork skin-side down and rub with the paste. Repeat over the skin side rubbing into the scores. Place on a rimmed baking sheet.

(4) Roast the pork for 1 hour. Reduce heat to 180C and continue to roast until the skin is very

crispy and pulls away from the meat easily, 2 to 2½ hours more.

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