

Byzantine Pork Basted with Wine and Honey

Byzantine cooking is an amalgamation of ancient Greek, ancient Roman, Armenian (sometimes referred to as Anatolian), Turkish, Persian, and Arabic food. Unlike their neighbors, the Jews and Arabs, the Byzantine people greatly enjoyed pork.

Ingredients

(1) 3 to 4 lb. pork shoulder roast
dry red wine
honey
salt
parsley sprigs for garnish

Utensils

knife and cutting board
baster
bowl
spoon
wire whisk
meat thermometer
roasting pan with rack
serving platter

This dish is seasoned to taste. Preheat the oven to 325°F. Place honey and wine in a bowl. Using a wire whisk, mix them together well. The amount of honey and wine is to taste, but the mixture should be fairly sweet and form a glaze on the meat. There should be enough for several good basting. Place the pork roast on the rack in the roasting pan. Using a knife, make several slits in the roast. Pour some of the honey and wine mixture over the meat, rubbing it into the meat and slits. Sprinkle with salt and place the roasting pan in the oven. Roast for 25 minutes per pound or until the internal temperature on a meat thermometer reaches 165°F. Baste the meat often with the honey and wine mixture. Remove the roast from the oven and carve it into 1/4-inch slices. Place on a warm serving platter and garnish with parsley sprigs. Serve hot.