

Moroccan-Style Pork Shoulder Roast - recipe from TheOtherWhiteMeat.com

Times: 10 minutes prep, 120 minutes cook

Ingredients:

4-5 pound boneless pork shoulder roast

2 sweet potatoes, peeled and cut into wedges

8 ounces baby sweet peppers, OR coarsely chopped and seeded sweet bell peppers

1/2 cup dried fruit mix, with apricots, plums and raisins

1 15-oz can coconut milk, lite

1/2 cup orange juice

2 tablespoons soy sauce

2 tablespoons curry powder

1 tablespoon olive oil

Cooked couscous, optional

Cooking Directions:

Trim visible fat from roast. Drizzle roast with soy sauce and rub all sides with curry. Brown roast in hot olive oil in a Dutch oven. Add remaining ingredients around the roast, cover with lid and place in a 350 degree F oven for 1 1/2-2 hours or until roast and potatoes are tender.

Transfer roast and vegetables to a serving platter. Return pan with sauce to stove top and bring to a



