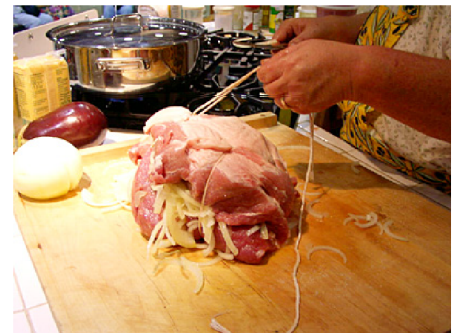


***Makes great
pulled pork
sandwiches!***

Roast Pork with Caramelized Onions

- 1 boneless whole pork butt (6-8 pounds)**
- 3 tablespoons olive oil**
- 2 onions, sliced thin**
- 2 medium whole onions**
- Your favorite roast spices***
- salt and pepper**
- butchers string (approximately 3-4 feet)**
- *lemon pepper and salt**



The pork butt should have a top flap (left over after the bone was removed). Cut the flap to open it up. The top area of the pork roast will be exposed and the flap should be still attached. Place roast on tray or wax paper (to make cleanup easier) and fill area on top of roast with the thin slices of onions. Sprinkle with spice, salt and pepper and then replace flap. Tie the roast together with butcher's string taking care to secure the flap, then generously cover the roast with more spices.

Slice whole onion into 4 wide slices and place on the bottom of baking dish (one that is big enough for roast and at least 4" deep). Place tied roast on top of onion slices and place into a 250 degree preheated oven.

Bake for about 8-10 hours or until roast is so tender that it just pulls apart. If you like, you can cook roasts like this over night. You don't have to check on it, or baste it. It smells so good, tastes great, and couldn't be easier!