



## PORK ROAST WITH SPICY SAUCE

- Pork Shoulder
- Salt and Pepper to Taste
- 2 Small Onions, Minced
- 1 Tablespoon Worcestershire Sauce
- 1 Tablespoon Sugar
- ½ Teaspoon Paprika
- ½ Cup Vinegar
- ½ Cup Water
- 2 Tablespoons Ketchup

## DIRECTIONS

1. Have pork boned and rolled at the market.
2. Season with salt and pepper, place fat side up on a rack in an open roaster.
3. Roast in a 350 degree oven until the thermometer registers 185 degrees, allowing 40 minutes per pound.
4. Combine all other ingredients and cook together for 5 minutes.
5. Serve pork topped with sauce.