Pig in a Pumpkin

John Hoerner

4 lbs. boneless pork shoulder
5 garlic cloves (minced)
1/2 tsp dried thyme
1 tsp cayenne pepper
1 tsp oregano
1/2 tsp ground sage
1 TBSP fresh rosemary
1 small red onion (thinly sliced)
1 TBSP salt
Black pepper to taste

Mix the pork and spices cover and refrigerate for 24 hours to marinate.

Add 2 TBSP AP flour stir to coat evenly. Sear all sides in a skillet on medium/high heat (cook in batches, do not overcrowd the skillet).
Cut the top off, of a sugar pumpkin scoop out the seeds. Place the seared pork inside the hollowed out pumpkin. Squeeze the juice of 1 lemon over the meat. Return the top back on the pumpkin. Place the pumpkin in a shallow baking dish.
Bake at 350 degrees for 4 hours.