



Cuban Style Roast Pork Shoulder

Preparation Time: 10 mins + Overnight Cooking Time: 5 hours

Serves: 8

Difficulty: Easy

INGREDIENTS

5lb/2.25kg boneless pork shoulder – do not remove the fat
2 large red onions sliced
½ cup orange juice
½ cup lime juice
9 garlic cloves chopped
3 tblspns fresh oregano finely chopped
1 cup coarsely chopped fresh cilantro/coriander
2 tblspns salt
½ tspn Freshly ground black pepper
1 ½ tblspns extra virgin olive oil

DIRECTIONS

1. In a large sealable bag, add cilantro, orange juice, lime juice, garlic, oregano, olive oil, pepper, and salt.
2. Add pork shoulder, seal, place in a baking dish and place in the fridge. Refrigerate overnight, turn at least once and rest again.
3. Preheat oven to 400f/205c.
4. Roast pork fat side up for 1 hour.
5. Reduce oven to 300f/150c and roast for 4 hours. Fat should be crispy.
6. Remove from oven and let rest for 30 minutes. Then serve.