



CubanStyle Roast Pork

Oscar · 29/09/2024



Prep Time

8 hrs 30 mins

Difficult

Medium

Servings

11 hrs 20 mins

Description

Fragrant savory and succulent Cubanstyle pork roast the whole family will love Serve with cuminscented black beans and mashed sweet potatoes

Ingredients

— - 4 cloves garlic - 2 teaspoons kosher salt - 1 teaspoon ground black pepper - 1 teaspoon ground cumin - 1 teaspoon dried oregano - 1 teaspoon ground coriander - 3 tablespoons lime juice - 3 tablespoons orange juice - 3 tablespoons olive oil - 1 ½ teaspoons white wine vinegar - 1 (4 pound) pork shoulder roast

Instructions

1. Grind garlic
2. salt
3. pepper
4. cumin
5. oregano
6. and coriander into a paste using a mortar and pestle. Transfer 1/2 of the paste to a bowl. Add lime juice
7. orange juice
8. olive oil
9. and vinegar and whisk until smooth. Cut several deep
10. 1-inch-long slits into the fatty side of the pork roast. Rub the remaining paste into the slits. Put roast into a 1-gallon resealable plastic bag. Pour citrus mixture into the bag to coat roast
11. then squeeze as much air from the bag as possible and seal. Refrigerate
12. turning occasionally
13. 8 hours to overnight. Remove pork roast from refrigerator
14. transfer to a roasting pan
15. and let stand at room temperature for 30 minutes. Meanwhile
16. preheat the oven to 400 degrees F (200 degrees C). Roast pork in the preheated oven for 30 minutes. Reduce the heat to 375 degrees F (190 degrees C) and continue cooking until no longer pink in the center
17. about 2 hours more. An instant-read thermometer inserted into the center should read at least 170 degrees F (75 degrees C). Editor's Note Nutrition data for this recipe includes the full amount of marinade ingredients. The actual amount consumed will vary.