

Cuban Roasted Pork with Citrus-Caper Mojo (Serves 6)

Pork Shoulder & Marinade

1 tablespoon ground black pepper, fresh cracked (*measure volume after cracking*)
1.25 tablespoons ground cumin
1.25 tablespoons dried oregano
3 tablespoons minced garlic
5 tablespoons lime juice (*fresh, not from concentrate*)
1 cup orange juice (*fresh, not from concentrate*)

5 lbs boneless pork shoulder
0.75 oz kosher salt
Store bought or homemade chicharrones (*Optional; can be added on top of pork for texture/crunch*)

Instructions

Combine the first set of ingredients in a bowl; whisk together. Score the pork across the meat grain and season with salt. Place the pork in a large roasting pan, fat side down, and rub all over with marinade. Pour the remaining marinade over the pork. Allow pork to marinate overnight, at least 8 hours.

After marinating, cover the pan with foil and roast the pork in the oven for 8-10 hours at 250 degrees (alternatively, roast at 300 degrees for 6 hours). Once the meat is tender, remove from the oven and allow to rest for one hour, half uncovered. Put meat aside and strain the braising liquid through a fine strainer. Store the braising liquid in the refrigerator so the fat on top solidifies. Discard the fat, and save the braising liquid for reheating the meat. While the meat is still warm, pull into medium (1.5") chunks. Discard all the fat. Top with mojo before serving. Enjoy with rice, beans, and fried sweet plantains.

Citrus-Caper Mojo

4 fl oz olive oil
1 oz garlic cloves, sliced as thin as possible (*with mandolin or knife*)
2.5 oz capers, drained
6 oz onions (*sliced approx 2 in long and 1/8" thick with mandolin or knife*)
3 oz lard
2 tablespoons fresh lemon juice
2 teaspoons orange juice **concentrate**
0.5 teaspoon kosher salt
0.5 teaspoon caper juice

Instructions

Using a mandolin or knife, slice onions approximately two inches long and 1/8" thick; also slice the garlic as thinly as possible. Put the garlic and cold olive oil in a small saucepan. Bring up to temperature very slowly over low heat until garlic begins to fry and pick up color. Add capers, cook for a few minutes. Fold in the onions and remaining ingredients. Bring back to a slight simmer, then shut off heat and cool. Top the pork with sauce right before serving.