



PERNIL PUERTO RICAN ROAST PORK

SERVINGS 12
PREP TIME 20 min
COOK TIME 3 hr

INGREDIENTS

- 5-6 lbs pork shoulder, bone-in
- 1/4 cup chopped onion
- 2 tsp salt or more
- 5-7 medium garlic cloves, whole
- 2 tbsp fresh oregano leaves or 1 tablespoon dried oregano
- 1 tbsp parsley
- 1 tbsp smoked paprika
- 1 tsp cumin spice
- 1/2 tsp chili pepper or more adjust to taste
- 1 packet of Sazon, optional
- Freshly ground black pepper

DIRECTIONS

1. In a food processor, combine 1/4 cup onion, garlic, oregano, and parsley. Using the pulse function, gradually drizzle in oil while pulsing, occasionally scraping down the sides to incorporate any oil left behind. Continue until the mixture forms a paste. Alternatively, you can use a mortar and pestle to grind the ingredients into a paste.
2. Add in cumin, chili, sazón and paprika into the mixture. Once completed set the mixture aside.
3. Begin by removing the pork from the packaging and gently rinse the pork under cold water.
4. Pat the pork dry with a paper towel. Season with salt and pepper to taste, or use about 1/2 to 3/4 teaspoon per pound.
5. After scoring your pork, begin to rub the oregano and garlic mixture into the scorings.
6. Based on your preference, refrigerate the seasoned pork shoulder for anywhere from 4 hours to 3 days before starting the roasting process.
7. When you are ready to begin roasting, remove the pork from the fridge, place it aside and let it rest for 30 minutes.
8. Preheat the oven to 275°F. Line a roasting pan with your preferred tin foil, then arrange the sliced onions and oranges in alternating layers at the bottom of the pan. Add about 1/2 cup of orange juice and 1/2 cup of stock or water to the pan.
9. Pour in any leftover marinade you have. It's also a good idea to add a bit more marinade while the dish cooks, so you'll have extra to serve with the meal.
10. Start by placing the pork skin side up in the pan. Make sure to remove any seasoning that is found on top of the pork skin.
11. Let the uncovered pork roast for roughly 3 or more hours, as you see fit.
12. Take the roast out of the oven and allow the oven to preheat to 400°F.
13. Place your roast back in the oven and continue roasting for 15 to 20 minutes, or until the skin becomes crispy and puffy to your preference. Be sure to rotate the pan every 5 minutes to ensure the roast crisps evenly on all sides.
14. Once finished, allow the meat to rest for 10 to 15 minutes before cutting. The meat should be tender on the inside and crispy on the outside. For serving, we suggest pairing the roast with lime and the marinade sauce.

Fun Fact: If you want very crispy skin, place the pork on top of the roast pan or position a rack in a pan before roasting.



- 1 medium yellow onion
- 1 medium orange, optional
- Lime for serving
- Olive oil as needed