

Cuban Roasted Pork Leg (Pernil)



Preparation Time:

45 mins

Cooking Time:

6 hrs 45 mins

Total Time:

7 hrs 30 mins

Servings:

10

Ingredients

12 garlic cloves

1 tablespoon coarse salt

6 sprigs of fresh oregano leaves

1/2 cup Adobo, recipe follows

1 cup store-bought Mojo sauce

2 cups orange juice

4 limes, juiced

1 (14 to 16-pound) bone-in whole fresh pork leg

My Adobo:

1 tablespoon lemon pepper

1 tablespoon garlic powder

1 tablespoon onion powder or flakes

1 tablespoon dried oregano

1 tablespoon dried parsley flakes

1 tablespoon achiote powder

1/2 tablespoon ground cumin

1 tablespoon salt

Directions

Place the garlic cloves on a cutting board.

Slice the cloves in half lengthwise and then smash with the side of a knife.

Sprinkle the salt over the garlic and chop and smear the garlic against the cutting board until it makes a paste. (This can also be done using a mortar pestle; smash the garlic halves before placing them in the mortar.)

Add the oregano, chop it into the garlic paste and mix together.

Put the garlic paste in a large bowl.

Add the Adobo, Mojo, orange, and lime juices.

Mix well to combine.

Place the pork in a roasting pan and using a sharp knife, score the surface of the meat in a crosshatch pattern.

Pour the marinade over the pork, being sure it gets into the incisions and penetrates the meat.

Cover and marinate in the refrigerator for at least 4 hours or up to 1 day in the refrigerator, covered and turning it once or twice.

Preheat the oven to 450° F.

Uncover the pork and allow the meat to stand at room temperature for 30 minutes before cooking.

Roast the pork for 30 minutes.

Lower the oven temperature to 350° F, and continue to roast until the meat is falling apart and an instant-read thermometer reaches 160° F when inserted into the thickest part of the pork.

Baste with the marinade every 30 minutes.

Total roasting time will be approximately 5 to 5 1/2 hours.

Remove from oven and let it stand at room temperature 20 to 30 minutes, covered loosely with a foil, before cutting it in slices.

Notes

This recipe for adobo is a staple seasoning for many of my Latin recipes.

You can make a large batch, store it in an airtight container and use it as a flavor enhancer in your favorite dishes.

Combine all measured ingredients in a small glass jar with an airtight lid and shake to blend.

Store in a cool, dry place for up to 2 weeks.