

Cuban Pork Shoulder Roast **Lechón Asado or Pernil Asado**

by Carlos Lumpuy | Christmas Eve 1985.

Prepare Marinade the day before, leave in refrigerator overnight.

Begin by selecting a Pork Shoulder, Bone-in is better:



You will need one plastic Oven Bag Turkey Size to Marinade only:



For the Marinade (**Mojo**) you will need:
Sour Seville Orange Juice, Salt, Garlic, Badia Sazón Completa



Unwrap Pork Shoulder. Rinse under running cold water in sink.
Dry with paper towels and set on cutting board.

Crush and peel all the Cloves of one whole Garlic Bulb.

With sharp pointed knife cut slits into Pork Shoulder all around
with holes just large enough to insert Garlic Cloves tight.

Measure one-half level teaspoon of Salt for each pound of Pork
and place in Oven Bag.

Measure one level teaspoon of Badia's Sazón Completa
for each pound of Pork and place in Oven Bag.

Pour one 10-ounce bottle of Sour Seville Orange Juice
Naranja Agria into Oven Bag and stir.

Carefully place Pork Shoulder with stuffed Garlic in Oven Bag.

Carefully remove air from Oven Bag and tie at top.

Place on a sided pan (should it leak) and refrigerate overnight.

For purists, Sour Seville Oranges can be found at Latin bodegas:



In the early morning, remove from refrigerator and leave on kitchen counter for one hour to bring up to room temperature. Untie. Carefully remove Pork Shoulder and place fat skin side up on Rack of Oven Broiler Pan.

Preheat oven to bake at 500 degrees.

Carefully pour Marinade into a container for Basting.
Discard Oven Bag.

Loosely cover Pork Shoulder with Aluminum Foil as you seek to bake | roast, not to steam Pork.

Place in oven for 20 minutes. Bring down to 250 to 275 degrees.

Bake for the rest of the morning and into the afternoon, 40 minutes for each pound of Pork, about 4 to 6 hours.

Baste with Marinade every hour. **Waft will take over the house.**

At end of cooking, to toast fat skin on top, brush with Olive Oil and roast without foil a few minutes. Watch careful not to burn.

Bon Appétit | Buen Provecho



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Culinary:

The sour Seville Orange Juice is indispensable to this recipe.

Also, the Pork is inedible without the Salt.

Badia's Sazón Completa is a short cut of not having to find Oregano, Cumin, Onion Powder, Cilantro, Lime Zest and Ground Pepper separately.

Although Cuban, the Marinade and culinary technique are of Spaniard Canary Island origin dating to the 1700s'.

This savory roast may be the best Pork dish you will ever have.

Go full Cuban and serve with Black Beans, Rice or Yucca, Plantains, and a Flan dessert with Cuban Coffee.

Life is good.