

# Cuban Grilled Pork

Servings : 10

Amount	Measure	Ingredient - Preparation Method
4	cups	seville orange juice (or 2 2/3 cups lime juice and 1 1/3 cup orange juice)
1	tablespoon	ground cumin
2	tablespoons	dried oregano
2	heads	garlic - roughly chopped
3	tablespoons	salt
1	tablespoon	black pepper
2		onions - cut into rings
8	pounds	boneless pork shoulder butt
		salt

Mix all marinade ingredients in a bowl and let sit for 10 minutes.

Cut deep gashes all over the pork and pour marinade over pork. Place in a deep bowl. Generously season the outside with salt and pour the remaining marinade over it, spreading the onions rings all over the top.

Cover well with plastic wrap and refrigerate for at least 1 hour and up to 24 hours.

Remove pork from marinade and place it on a platter. Boil the marinade and onions for 2 minutes. Remove from heat and allow to cool. Place marinade and onions in a blender and puree until smooth.

Bring pork to room temperature.

Heat grill to 550 and close lid. Wait 15 minutes and lower to 300. Oil grates.

Grill with skin side up for 2.5 hours, turning 3 times until 150.