

Mojo Marinated Pork

Servings : 8

Amount	Measure	Ingredient - Preparation Method
4 1/2	cups	fresh orange juice - divided
1 1/4	cups	fresh lime juice - divided
1		orange - zested
1		lime - zested
1/2	cup	fresh oregano - finely chopped
12	cloves	garlic - coarsely chopped
1/2	cup	olive oil
1		bone-in pork shoulder (4-6 lbs) - trimmed of excess fat
		salt and pepper
		mojo dipping sauce
8	cloves	garlic
1		serrano pepper - chopped
3	tablespoons	cilantro - chopped
		salt
1/2	cup	orange juice
1/4	cup	lime juice
1/4	cup	extra virgin olive oil

Combine 4 cups of the orange juice and 1 cup of the lime juice and the zests in a large saucpan over high heat and reduce to 2 cups. Remove from heat and stir in remaining orange and lime juice and a few cloves of garlic and 1/4 cup of the oregano. Let cool to room temperature.

Using a paring knife, make small slits over the surface of the pork and run the garlic into the slashes. Whisk together the oil and remaining 1/4 cup of the oregano in a large roasting pan, add the pork and turn to coat, cover and let marinate in the refrigerator at least 4 hours.

Preheat oven to 425.

Remove pork from the fridge 30 minutes before roasting. Season the pork with salt and pepper and cook for 30 minutes. Reduce heat to 375 and continue roasting, basting with the marinade during the last 30 minutes until golden brown and a thermometer reads 150. Remove from oven, baste with rest of glaze, tent loosely and let rest for 15 minutes.

Using a mortar and pestle, mash garlic, serrano, cilantro and a few pinches of salt until it becomes a paste. Add orange juice, lime juice and oil and stir to combine.