

# Roast Pork with Pasilla Adobo Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
6		pasilla chiles - stemmed and seeded
2	cups	chicken broth
1	medium	onion - chopped
3	cloves	garlic - chopped
3	tablespoons	vegetable oil
1/2	teaspoon	ground cumin
1/2	teaspoon	dried oregano - crushed
2	tablespoons	white wine vinegar
1	cup	mexican lager-style beer, such as bohemia
3	cloves	garlic - chopped
3	pounds	pork roast

In a saucepan, combine the chiles and chicken broth and bring to a simmer. Reduce the heat to low and simmer until soft, about 5 minutes.

In a skillet over med-high heat, cook the onion and garlic into the oil until softened, about 5 minutes. Add the rehydrated chiles with their broth and the remaining ingredients, except the pork, and simmer for 10 minutes to blend the flavors. Place the sauce in a blender and puree until smooth.

Make deep gashes in the roast and push the sauce into the gashes. In a roasting pan, pour the remaining sauce over the meat and marinate in the refrigerator overnight.

Preheat the oven to 425F. Place the pork on a rack in a roasting pan. Put it in on the middle shelf of the oven, and immediately reduce the heat to 350. Cook the meat for 30-45 minutes per pound or until the internal temperature reaches 185. Baste frequently with the sauce. Place foil over top of the roast if it starts getting too brown.