

Cuban-Style Roast Pork

Ingredients

- 1 yellow onion, chopped, divided
- 1/3 cup garlic cloves, peeled
- 2 Tbsp kosher salt
- 1 1/2 tsp dried oregano
- 1 tsp black pepper
- 6 lbs bone-in pork shoulder roast
- 2/3 cup orange juice
- 1/3 cup lime juice
- 1/3 cup lemon juice
- 2/3 cup olive oil (optional)

Directions

Using a food processor, electric blender or mortar and pestle, puree half the chopped onion, the garlic cloves, salt, oregano and pepper together. Set aside.

Pat dry the roast. If it has a thick layer of fat, trim it down. Score the roast all over. Spread the onion mixture all over the roast, pushing it down the cuts in the meat. Transfer the roast to a large resealable plastic bag. Add the rest of the onion, the juices and the olive oil, if using, to the bag, seal and turn the bag over several times to make sure the marinade spreads all over the pork. Refrigerate overnight, occasionally turning the bag.

Remove bag from the fridge and rest at room temperature for one hour.

Preheat oven to 350°F. Remove the pork shoulder from the bag and transfer to a dutch oven or a roasting pan. Cover with lid or with aluminum foil. Place in the oven and roast for 4 hours. Remove the lid and continue cooking until golden brown, if needed. Slice or shred the meat.