

Puerto Rican Pernil (Roast Pork)

Ingredients

- 8-10 pounds bone-in pork shoulder (picnic cut or Boston butt)
- 1 head of garlic, peeled
- 1 tablespoon olive oil
- 1 teaspoon dried oregano
- 2 teaspoons ground black pepper
- 2 tablespoons adobo
- 2 packets of sazón (optional)



Directions

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1. Rinse pork in cold water and pat dry. With a paring knife, stab 1-inch slits all over the pork, top and bottom.
2. In a food processor (or by hand if you have a pilón!), blend all the garlic, olive oil, black pepper and oregano until smooth. Fill each slit in the pork with about a teaspoon of the garlic paste. Sprinkle all sides of the roast with the adobo and sazón (if using) and rub pork with the spices. Place in a roasting pan that has sides at least 2 inches deep, cover with foil and refrigerate overnight.
3. When ready to cook, preheat oven to 350°F. Leave the roast covered with foil and bake for 4-5 hours, approximately 30-45 minutes per pound. Pork should read 180°F on an internal thermometer and shred easily with a fork.
4. Uncover roast and bake for 15-20 minutes to crisp up the fat or broil at 500°F for 10 minutes, watching carefully not to burn.

