



Cuban Lechon Asado: Roast Pork Perfection

Ingredients:

- **Mojo Marinade:**
 - 1/2 cup orange juice
 - 1/4 cup lime juice
 - 1/4 cup lemon juice
 - 4 cloves garlic, minced
 - 1 tablespoon dried oregano
 - 1 teaspoon ground cumin
 - 1/2 teaspoon salt
 - 1/4 teaspoon black pepper
 - 1/4 teaspoon white pepper
- **Lechon Asado:**
 - 5-6 pound bone-in pork shoulder roast
 - 1 tablespoon olive oil

Instructions:

1. **Marinate the Pork:**
 - In a bowl, combine all mojo marinade ingredients.
 - Submerge the pork shoulder in the marinade, cover, and refrigerate for at least 8 hours, or overnight.
2. **Roast to Perfection:**
 - Preheat oven to 300°F (150°C).
 - Pat the pork dry and rub the skin with olive oil.
 - Place the pork, fat side up, on a wire rack in a roasting pan or Dutch oven.
3. **Slow Cook for Tenderness:**
 - Roast for 5-6 hours, basting occasionally with marinade, until the pork reaches an internal temperature of 190°F (88°C).
4. **Crisp Up the Crackling:**
 - Increase oven temperature to 450°F (230°C) and roast for 30 minutes to crisp the skin.
5. **Rest and Savor:**
 - Let the pork rest for 20 minutes before carving and serving.



Tips:

- Use bone-in pork shoulder for optimal flavor and tenderness.
- Ensure adequate space around the pork in the roasting pan for even cooking.
- Basting is optional but recommended for added moisture and richness.
- Leftover pork can be shredded for sandwiches, tacos, or stews.

Bonus Tip: For a smoky flavor, add a small pan of wood chips to your oven or barbecue during roasting.

Enjoy this taste of Cuba! This Lechon Asado recipe is a celebration of slow-cooked perfection and vibrant flavors. Gather your loved ones, fire up the oven, and prepare to be amazed!