

CUBAN PORK SHOULDER



Pork shoulder 7-15 lbs

Mojo

- 1 cup orange $\frac{3}{4}$ cup lime, $\frac{1}{4}$ cup lemon juice
- 10+ garlic cloves chopped (more is always good)
- 1 teaspoon cumin
- $\frac{1}{2}$ teaspoon dried oregano
- $\frac{1}{2}$ cup or more cup fresh oregano
- $\frac{1}{4}$ cup or cilantro
- $\frac{1}{2}$ jalapeño
- Tablespoon or more of real honey (agave could be used) to balance out tasted
- 2 or more tablespoons salt
- Pepper to taste
- 1 large onion diced
- $\frac{1}{4}$ cup or more olive oil

Blend on high adding olive oil

Pour over in a 2 gallon Ziplock bag

Marinate for 4 to 24+ hours

Wrap up in banana leaves leaving the sides exposed.

Blend until sugar dissolves

I put this in a spray bottle

After cooking under low heat for 1 ½ to 2 hours per pound take off and let rest for minimum of 30 minutes pull the pork with some gloves (may still be hot). Drizzle some of the remaining mojo to your liking.

When I did this for the first time it was probably the best pork shoulder I tasted.

Mop

- Equal parts orange and lime juice.
- Rice vinegar about $\frac{1}{8}$ - $\frac{1}{10}$ to the juice
- Same with white sugar