



Foodicious
RECIPES

Pork Marinated Shoulder

Ingredients

- $\frac{3}{4}$ cup extra-virgin olive oil
- 1 cup fresh cilantro, finely chopped
- 1 tbsp orange zest (finely grated)
- $\frac{3}{4}$ cup fresh orange juice
- $\frac{1}{2}$ cup fresh lime juice
- $\frac{1}{4}$ cup fresh mint leaves, finely chopped
- 8 garlic cloves, minced
- 1 tbsp fresh oregano, minced
- 2 tsp ground cumin
- 1 tsp kosher salt, plus more for seasoning
- 1 tsp freshly ground black pepper, plus more for seasoning
- 3 $\frac{1}{2}$ lbs boneless pork shoulder (in one piece)

Instructions

- **1. Marinate the Pork**

In a large bowl, whisk together olive oil, cilantro, orange zest and juice, lime juice, mint, garlic, oregano, cumin, 1 tsp salt, and 1 tsp pepper.

Place pork shoulder in a large resealable plastic bag and pour in the

marinade. Seal the bag and turn to coat the pork fully. Set the bag in a baking dish and refrigerate overnight.

- **2. Prepare for Roasting**

Preheat the oven to **425°F (220°C)**. Set a rack on a rimmed baking sheet.

Remove pork from the marinade and discard the liquid. On a clean surface, fold the pork into a compact shape (in thirds if needed) and tie it with kitchen twine to hold its shape. Season generously with salt and pepper.

- **3. Roast the Pork**

Place the tied pork on the prepared rack. Roast for **30 minutes**, or until the outside begins to brown.

Reduce oven temperature to **375°F (190°C)** and continue roasting for **1 hour 30 minutes**, or until an instant-read thermometer inserted in the center reads **160°F (71°C)**.

- **4. Rest and Serve**

Transfer the pork to a cutting board and let it rest for **30 minutes**. Remove the string, slice across the grain, and serve.