



CAFE THOMPSON RECIPE

PERNIL AL HORNO (ROAST PORK)

SERVES 15



CREATED BY REGIONAL
EXECUTIVE CHEF
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INGREDIENTS

- 24 fresh garlic cloves, peeled
- 3 tablespoons whole dried oregano
- 1 tablespoon whole black peppercorns
- 2 ounces kosher salt
- 4 ounces Jugo de Naranja agria (sour orange juice)
- 25 pounds pork shoulder or pork butt
- 4 ounces achiote paste
- 4 ounces canola oil

DIRECTIONS

Preheat the oven to 375 F.

With a pestle and mortar, crush the garlic, oregano, peppercorns and salt, then add and mix with the Jugo de Naranja Agria (sour orange juice).

Make deep gashes in the pork. Rub the seasoning into the gashes, as well as the inside and outside of the pork. Cover with cheesecloth and marinate overnight in the refrigerator.

To a mixing bowl combine the achiote paste and canola oil. Mix until combined. Set aside for basting.

Remove the cheesecloth and place the seasoned pork in a roasting pan. Cover with foil, place the pork in the oven and cook for 2 hours. After 2 hours, remove the foil and continue to roast while constantly and slowly basting the pork with the achiote oil. A golden-brown crust (chicharron) will form.

Lower the oven temperature to 350 F degrees and finish cooking uncovered for 1 1/2 to 2 hours, or until completely done and tender with a crust. Cut into serving pieces and serve with the aji-li-mojili sauce.

Side dishes

Arroz Con Gandules

Yuca Sancochado (Pickled Red Onion Garnish)

