

# Cuban Mojo Pork



## Ingredients:

- 4 lbs Pork Shoulder
- 1 Bunch Fresh Cilantro
- 10 Cloves Garlic, Minced
- 1 Tbsp Dried Oregano
- 1/2 Cup Fresh Lime Juice
- 1 Tsp Black Pepper
- 1 Tbsp Salt
- 1/4 Cup Olive Oil
- 2 Tsp Ground Cumin
- 1 Cup Fresh Orange Juice

## Instructions:

### Prepare the Marinade:

In a blender or food processor, combine the garlic, fresh cilantro, lime juice, orange juice, olive oil, cumin, oregano, salt, and black pepper. Blend until the mixture is smooth and well combined.

### Marinate the Pork:

Place the pork shoulder in a large resealable plastic bag or dish. Pour the marinade over the pork, making sure it is well coated. Seal the bag or cover the dish and refrigerate for at least 4 hours, preferably overnight, to allow the flavors to marinate.

### Preheat the Oven:

Preheat your oven to 300°F (150°C).

### Roast the Pork:

Transfer the marinated pork shoulder to a roasting pan. If desired, pour any remaining marinade over the top of the pork. Cover the pan with foil and roast for about 4 hours, or until the pork is tender and easily pulls apart.

### Shred the Pork:

Once the pork is done, remove it from the oven and let it rest for a few minutes. Use two forks to shred the pork into pieces.

### Serve:

Serve the shredded Cuban mojo pork with your choice of sides such as rice, black beans, or plantains. Garnish with additional fresh cilantro if desired. Enjoy!!