

IN THE KITCHEN WITH



Mojito Braised Pork

Adapted from Sherly Crow & Chuck White

- 1 cup lime juice
- 1 cup orange juice
- 2 tbsp chopped garlic
- 1 tbsp dried oregano
- 2 tsp salt
- 2 tsp pepper
- 1 tsp chili flakes
- 1 tsp cumin
- 3/4 cup canola oil
- 1 bunch of scallions, sliced
- 1/3 cup chopped fresh cilantro
- 3-4 lb pork loin, roast or pork shoulder, cut into two large pieces
- 12 ounces beer (Mexican preferably)

Directions

In a blender, process the lime and orange juice, garlic, oregano, salt, pepper, chili flakes and cumin. Slowly drizzle the oil through the top opening with lid on. When oil is emulsified, remove blender from canister and stir in scallions and cilantro. Place Pork in glass or non-reactive baking dish, pour marinade over the pork and cover and refrigerate for 8-12 hours.

Preheat oven to 250

Transfer Pork to a disposable aluminum pan for easy clean up. Pour the marinade and the beer over the pork, cover tightly with aluminum foil, and braise until very tender. Approx. 6-7 hours. The pork is done when it falls apart prodded with a fork. Keep cooking until tender.

Shred pork with two forks and enjoy.