



Cuban Mojo Pork Recipe

Servings: 6–8

Prep Time: 15 minutes (plus marinating time)

Cook Time: 2.5 to 3 hours

Ingredients:

For the Mojo Marinade:

- 1 cup orange juice (preferably fresh)
- 1/2 cup lime juice (about 4–5 limes)
- 1/2 cup olive oil
- 8 cloves garlic, minced
- 1 tbsp fresh oregano (or 1 tsp dried)
- 1 tbsp ground cumin
- 1 tsp kosher salt
- 1/2 tsp black pepper
- 1/4 cup chopped fresh cilantro (optional)
- Zest of 1 orange

For the Pork:

- 4–5 lb pork shoulder (boneless or bone-in)
- Salt & pepper to taste
- 1 onion, sliced (for roasting base)

Instructions:

1. Make the Mojo Marinade:

In a bowl or blender, whisk (or blend) together all marinade ingredients until well combined.

2. Marinate the Pork:

Pat pork dry with paper towels. Place it in a large zip-top bag or dish and pour the marinade over it. Cover and refrigerate for at least 8 hours or overnight for best flavor.

3. Prep for Roasting:

Preheat oven to 300°F (150°C). Remove pork from marinade and let come to room temperature. Place sliced onions in the bottom of a roasting pan and set pork on top. Pour about 1 cup of the marinade over the pork and cover tightly with foil.

4. Roast Low and Slow:

Roast pork for 2.5 to 3 hours (or longer, depending on size), until fork-tender. Remove foil and increase heat to 425°F. Roast uncovered for 20–30 minutes more to crisp up the outside.

5. Rest and Shred:

Let pork rest for 15 minutes. Shred or slice as desired. Serve with pan juices and onions over rice, in sandwiches, or with plantains.

Serving Suggestions:

- Cuban black beans and rice
- Sweet fried plantains
- Toasted Cuban bread with mustard and pickles for sandwiches