

P. R. Pernil

(Pronounced: Port Rican Bee-Knee-N)

(This a Ham or pork Shoulder Dish)

Prep Time: 25 minutes

Level:

Serves:

In Active Time: 8 hours

Intermediate

8

Cook time:

5 hours

2 – cups orange juice, divided
2 – teaspoons white vinegar
3 – tablespoon olive oil
10 – garlic cloves, minced
1 – teaspoons cayenne pepper
1 – teaspoon dried oregano
1 – teaspoon ground cumin*
1 – teaspoon ancho chill pepper
½ – teaspoon freshly cracked black pepper
1 – (8-9 pound) Picnic-cut, bone-in pork shoulder
Water as needed

Directions for Marinade Paste:

In a large bowl, Combine: ¼ cup of orange juice, with the vinegar, olive oil, garlic, cayenne pepper, oregano, cumin, ancho chili powder, black pepper, and 1 teaspoon salt to form a paste. Set aside. *Mother didn't the have Cumin, seemed fine without it.

Directions to Prepare the Pork Shoulder:

Put the shoulder fat side up on a cutting board. Leaving the fat in a single piece attached at one end, use a knife to remove the layer of fat from the shoulder, opening it up like a book. Then use knife to poke 1 inch-deep holes into the meat on all sides. Rub the spice paste around the shoulder, working into the punctures. Return the fat back to its original position. Score the fat with diagonal cuts and sprinkle with the remaining salt over both sides of the fat. Wrap the shoulder tightly in plastic wrap and refrigerate it for 8 hours or overnight.

Remove the pork from the refrigerator 1 hour before you start cooking.

Directions for Cooking:

Preheat oven to 400° f (degrees)

Pour the remaining the remaining orange juice into a roasting Pan. Unwrap the pork from the plastic and put in pan, Fat side up. Roast uncovered for 30 minutes, then lower temperature the oven temperature to 300° f. Roast for 3 hours and 45 minutes longer. If orange juice dries up during the cooking process, add more orange juice or water. Serve when internal temperature of the pork is 185° f on an instant read thermometer. The meat should pull away with the prick of a fork and the skin is crispy. Remove the meat from the oven to a Cutting board and let rest for 20 minutes, under a tent of aluminum foil, before Serving. Slice the meat; arrange it on a serving platter and serve.

Notes:

Mother didn't have an instant read thermometer. And didn't have any Cumin.

Also, she just served on the same platter the Shoulder was placed on.

We had for Sunday dinner (6/6/10). There was not very much left of it.

[**Home**](#)