

P03 Maria's Holiday Pernil (Pork Shoulder)
(Maria made this July 27, 2011 at The Cabin.)

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Prepare 4-5 lb. pork shoulder roast (round bone or butt blade bone)
Stab meat with small knife to the bone in many places making interstices for seasoning and place in roasting pan
Wash/cover pork with 2 lemons squeezed with pulp
Mince 6 garlic cloves and rub pork, forcing garlic into interstices
Rub pork with coarse fresh black pepper, forcing pepper into interstices

Rub pork with Sazon or Adobo powder (Goya seasoning), forcing seasoning into interstices.

Drain 1C spanish olives (green olives stuffed with pimento) and force individually into interstices
Salt to taste

Preheat oven 350deg, bake one hour, baste.

Check for doneness and continue baking about 2 more hours. Towards the end you can increase the temp to 425 to get the outside a little crispy.

Slice at the table. Serve with tostones, stewed tomatoes, fresh vegetable. Red wine.

(Excellent cold for picnic lunch the next day.)