

Adapted from Chowhound.



Cuban Roasted Pork

4 lbs. pork shoulder
15-20 cloves garlic
1-1/2 T sea salt
1 T black pepper
2 t dried oregano
2 T olive oil
1-1/2 c bitter orange juice

Combine all the ingredients in a large mixing bowl and marinate overnight. The following day, preheat the oven to 325F. Place the pork shoulder and marinade in a roasting pan and roast until the pork reaches an internal temperature between 145F and 155F. Remove from the oven and let rest for 10 minutes before slicing.