

Oven Roasted Pernil (Puerto Rican Pork Shoulder)

Yield: 4 min
Total Time: 480 min

Recipe from: <https://www.recipeschoose.com/recipes/authentic-puerto-rican-pork-shoulder-recipe>

Ingredients:

- 10 pounds pork shoulder bone-in and skin-on preferred
- 1 cup orange juice
- 1/4 cup lime juice
- 1/4 cup apple cider vinegar
- 1/4 cup coconut palm sugar honey okay
- 2 tablespoons kosher salt
- 2 tablespoons ground cumin
- 2 tablespoons dried oregano
- 1 tablespoon ground black pepper
- 1 tablespoon olive oil
- 1/2 teaspoon liquid smoke
- 25 cloves garlic minced