

Cuban Roast Pork (Lechon Asado)

Yield: 5 min
Total Time: 10 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-lechon-recipe>

Ingredients:

- 1 bone in skin on pork shoulder about 4-5 lbs
- 20 cloves garlic
- 1 onion large, sliced
- 1 cup Seville orange juice sour, or 1 cup orange juice + 1/2 cup lime juice
- 1 teaspoon oregano
- 1 teaspoon cumin toasted and ground
- 2 teaspoons salt
- 1 teaspoon black peppercorns
- 1 onion large, sliced

Nutrition:

1. Calories: 60 calories
2. Carbohydrate: 14 grams
3. Fiber: 1 grams
4. Protein: 2 grams
5. Sodium: 950 milligrams
6. Sugar: 6 grams

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