

Pernil Asado (Roast Pork Shoulder)

Yield: 8 min
Total Time: 60 min

Recipe from: <https://www.recipeschoose.com/recipes/pernil-al-horno-recipe-puerto-rico>

Ingredients:

- 1 cup fresh orange juice
- 1/2 cup red wine vinegar
- 1/3 cup dark brown sugar
- 1/4 cup kosher salt
- 1/4 cup ground black pepper
- 2 tablespoons olive oil
- 2 tablespoons dried oregano
- 2 tablespoons ground cumin
- 40 cloves garlic minced
- 8 pounds pork picnic shoulder

Nutrition:

1. Calories: 110 calories
2. Carbohydrate: 18 grams
3. Fat: 4 grams
4. Fiber: 1 grams
5. Protein: 2 grams
6. SaturatedFat: 0.5 grams
7. Sodium: 3600 milligrams
8. Sugar: 12 grams

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