

Pork Pernil

- 1 ½ cups chopped fresh cilantro leaves and stems (or 2 bunches)
- 1 onion, chopped coarse
- ¼ cup kosher salt
- ¼ cup olive oil
- 10 garlic cloves, peeled
- 2 Tablespoons pepper
- 1 Tablespoon dried oregano
- 1 Tablespoon ground cumin
- 1 (7-pound) bone-in pork picnic shoulder
- 1 Tablespoon grated lime zest plus 1/3 cup juice (limes)



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Pulse 1 cup cilantro, onion, salt, oil, garlic, pepper, oregano, and cumin in food processor until finely ground, about 15 pulses, scraping down sides of bowl. Pat pork dry with paper towels and rub sofrito all over. Wrap in plastic wrap and refrigerate for 12-24 hours.

Adjust oven rack to lower-middle position and heat oven to 450 degrees. Pour 8 cups water in large roasting pan. Unwrap pork and place skin side down in pan. Cover pan tightly with foil, crimping tightly to minimize evaporation, and roast for 90 minutes. Remove foil, reduce oven temperature to 375 degrees, and continue to roast for 2½ hours.

Remove from oven. Spray V-rack with vegetable oil. Slide metal spatula under pork to release skin from pan. Using dish towels, transfer pork to rack, skin side up. Wipe skin dry with paper towels. Place rack in roasting pan. If pan looks dry, add 1 cup water. Roast until pork registers 195, about 1 hour. Add water as needed to keep pan from drying out.

Remove from oven. Line rimmed baking sheet with foil, transfer rack and pork to sheet and return to oven. Increase oven temperature to 500 degrees. Cook until skin is well browned and crispy (when tapped lightly with tongs, it will sound hollow), 15 to 30 minutes, rotating sheet halfway through cooking. Transfer pork to board and rest for 30 minutes.

Meanwhile, pour juices from pan into fat separator. Let liquid settle for 5 minutes, then pour off 1 cup defatted juices into large bowl. (If juices measure less than 1 cup, make up difference with water.) Whisk remaining ½ cup cilantro and lime zest and juice into bowl.

Remove crispy skin in one large piece. Coarsely chop skin into bite-size pieces and set aside. Trim and discard excess fat from pork. Remove pork from bone and chop coarse. Put pork in bowl with cilantro-lime sauce and toss. Serve pork, with crispy skin on side.

