



## LECHON ASADO – Roasted Pork

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### Ingredients:

Boneless Pork leg or shoulder  
10 garlic cloves  
1 teaspoon of cumin  
1 teaspoon of black pepper  
1 cup of fresh lime juice  
Sprinkle of oregano  
Salt

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- ❖ Mix the lime juice, crushed garlic, cumin, oregano, pepper and salt and marinate the pork the night before..
- ❖ Roast it in the oven at medium heat until soft. Pour a bit of the marinade on top of the pork while cooking, save the rest to make a “mojo” (gravy) with oil.
- ❖ Carve it and serve. Top it with the “mojo”.

❖ Recipe of Cuba