

# ROASTED PORK PERNIL (PORK SHOULDER) WITH SOFRITO

- 7 lbs. pork shoulder – picnic cut (with fat)
  - 9 garlic cloves (You may use powder garlic or ground garlic sold in glass jars – 1 tsp. equals one clove.)
  - ½ teaspoon black pepper
  - ½ teaspoon crushed oregano
  - 1½ tablespoons olive oil
  - 1½ teaspoon salt
  - 10-12 garlic cloves whole peel (to stuff inside slits of pork)
  - 3 cups of freshly made Chef's Billy Green Sofrito
1. In a small bowl mix together the Sofrito, garlic, salt, pepper, oregano, and olive oil. Mix Well.
  2. Wash the meat and pat dry.
  3. With a sharp knife cut the fat away from the meat, leaving an edge attached and keeping it all in one piece. Start at the wide end and go to the narrow end. You don't have to separate it completely- just leave enough still connected so that you can flip the fat over to the seasoned meat and will cook over the meat giving it more flavor. Season the side of the fat that goes over the meat with a bit of the seasoning also – just that one side by running your hand on it. The other side – the top – should only have salt.
  4. Make very deep slits all over the meat and season the meat making sure that seasoning goes into all the slits (sofrito and whole garlic). Put the fat back over the meat to look the same as before it was cut and sprinkle it with salt.
  5. Refrigerate the shoulder, covered with plastic wrap, for 24 hours.
  6. Let the meat get back into room temperature before cooking if it was refrigerated. (About one hour).
  7. Preheat the oven for at least 30 minutes before placing the meat inside. Cook in a 400° oven for one hour, then reduce temperature to 300° for about 4 hours or so – DO NOT TURN MEAT. When the meat is done, you can prick it on the side with a fork to see if it shreds. If the skin is not crispy enough for your satisfaction, then leave it in the oven and raise the temperature again to 400° and cook another 15 or so until it is crispy. It will crisp fast so keep your eye on it.
  8. Remove the meat from the oven and let it rest on the counter for about 20-30 minutes before carving.
  9. To carve, remove the crispy skin completely and set aside. Carve the meat and then cut the crisp skin into pieces and place over the meat. Enjoy!