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If you do not use Mi Sofrito Rico™ we can not guarantee that your food will taste unbelievable!
So... Do not try these recipes with other brands of Sofrito. It won't work!

Cerdo asado Puerto Rican Roast Pork

Ingredients:

6 -7 lbs pork shoulder (bone in pernil)

20 - 25 garlic cloves sliced thin

2 - 3 oz. of *Puerto Rican Style
Pork Roast Rub de Marín™*

3 tablespoons of *Mi Sofrito Rico™*

1/2 cup of canola oil

3 tablespoons *El Sazón de Marín™*

NOTE: This Sazon does NOT have MSG

1 teaspoon fresh ground pepper

Cooking butcher's twine



Stock photo shown above

Some recipes add
potatoes to the mix.

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FOLD

FOLD



~!Que lo disfrutes con salud!~

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1. Soak pernil in one part vinegar & one part water for one hour. Pat dry with paper towel, until sufficiently dry.
 2. Place on cutting board fat side up. Leaving top skin as a single piece and attached at one end, use a knife to slice and peel back the layer of skin from the shoulder, opening it to reveal the meat.
 3. Use a knife to poke 1" deep, 1/2 inch wide holes on all sides and stuff 2 or more slices of garlic cloves into each hole as you make the hole. Make as many holes necessary to use up all the garlic you've sliced.
 4. Place pernil in roasting pan fat side up. Rub marinade all over the pernil, making sure you work it into the holes. (Minimum of 25-30 holes)
 5. Return the skin back to its original position. Score the skin with diagonal cuts and sprinkle the remaining marinade over the skin.
 6. Tie the pernil & skin together horizontally and vertically using the cooking butcher's twine.
 7. Refrigerate for 24 hours uncovered. This will insure a crispier skin (chicharron).
- Cooking Directions:**
1. Remove pernil from refrigerator 45 minutes before roasting. Preheat oven to 225 degrees F.
 2. Add water to the roasting pan so it is about 1/2 inch up the sides. Make sure pernil does not rest on bottom.
 3. Cook pernil covered with heavy duty aluminum foil for 3 hours. Turn oven temperature up to 375 degrees F, and tent the pernil loosely with aluminum foil, and cook for additional 3 - 4 hours. Continue checking so it does not burn. Color should be dark golden brown. Remove foil, turn off oven.
 4. Let pernil rest for 20-30 minutes before slicing.

Prepare the pork shoulder:

In medium bowl, combine: 2 oz. of Marín Pork Roast Rub, 3 tsp of Mi Sofrito Rico, 1/2 cup of canola oil, 3 tsp Sazón de Marín, and 1 tsp fresh ground pepper. Stir the marinade until totally mixed.

Prepare the marinade:

Cerdo asado - Puerto Rican Pork Roast

Cooking Instructions