

# Auriga Wine Cellars

## February 2007 Wine Club Recipe



Pairs well with both the 2005 Red Giant or  
2002 Zinfandel

### Roasted Pork Shoulder – Carnitas Style

Prep Time: 30 Minutes  
Total Time: 3-4 hours  
Serves 8-12

#### Ingredients

- 1 Boneless Pork Shoulder (approx. 4 lbs, skin on)
- 4-6 large garlic cloves, smashed
- 1 handful fresh oregano (if you don't have fresh, I buy the ground oregano, consistency of a powder, found in the Hispanic food section of the grocery store)
- 2 Tablespoons Kosher salt or ½ Tablespoon for each pound of meat
- 1 Tablespoon course ground black pepper
- 3 Tablespoons vegetable oil
- 2 Tablespoons white wine vinegar

#### Directions

Place the pork shoulder, fat side up, in a roasting pan fitted with a rack insert. Using a sharp knife, score the surface of the meat with small slits. Mash the garlic, oregano, salt and pepper into a paste on a cutting board. A mortar and pestle works well too. Place this paste, adobo sauce, in a bowl and stir in the oil and vinegar. Rub the adobo paste all over the pork, being sure to get into the incisions so the salt can penetrate the meat and pull out the moisture – this will help form a crust on the outside when cooked. Cover the pork with plastic wrap and marinate in the refrigerator over night.

Allow the meat to sit at room temperature for 30 minutes before cooking.

Heat oven to 450 degrees. Roast for 30 minutes, then reduce temperature to 325 degrees. Roast one hour for each one pound of meat total time. Meat should be fall apart tender when done.

Remove roast from oven. Allow to rest, uncovered for 10 minutes before slicing.

Serve with your favorite side dishes, or for a filling for burritos, fajitas or enchiladas.