



Step-by-step: *Making a foil-parchment packet to beat the stall*



Make a foil sling by pressing one sheet of 18-inch-wide foil lengthwise into a roasting pan, leaving ample overhang. Repeat crosswise.



Using kitchen parchment, make a second sling, setting the sheets over the foil to ensure the foil does not come in contact with the meat.



Set a wire roasting rack over the parchment. The rack elevates the meat, preventing it from stewing in its own juices, becoming mushy.



Place the pork fat side up on the rack. Loosely fold the excess parchment around the pork, gently patting down the parchment to cover the roast.



Fold the excess foil up and over the pork. Crimp the foil together to create a loose but sealed packet. Holes will cause the meat to dry out.

Cuban-Style Pork Shoulder with Mojo Sauce (Pernil Asado)

Start to finish: 12½ hours (40 minutes active) | Servings: 6

TO REPLICATE the traditional flavor of sour Seville oranges in Cuban mojo sauce, we combined the juices and zest from limes and oranges. A relatively hot oven cooked the pork faster, and enclosing it completely in a packet of foil and kitchen parchment kept the meat moist, eliminating the need to baste. (The parchment-lined packet also spared us from having to wash the roasting pan.) We much preferred the flavor of the pork after seasoning for at least eight hours. If pressed for time, one hour will suffice. A roll of 18-inch-wide heavy-duty foil was essential for sealing in the pork, and 15-inch-wide kitchen parchment was ideal. Be careful when forming the packet. Tears or openings will cause the meat to dry out.

Don't let the pork or its juices come into contact with the foil during cooking; it could cause a metallic taste and discolor the juices. Make sure the parchment fully lines the bottom of the pan and covers the pork on top.

—ELIZABETH GERMAIN

3 tablespoons kosher salt
1 tablespoon smoked sweet paprika
4- to 5-pound bone-in pork butt,
fat cap trimmed to ¼ to ½ inch
1 teaspoon grated orange zest,
plus ½ cup orange juice
(2 to 3 oranges)
1 teaspoon grated lime zest, plus
½ cup lime juice (2 to 3 limes)
½ cup fresh oregano leaves
8 garlic cloves, peeled and smashed
2 tablespoons extra-virgin olive oil
1 tablespoon ground cumin
1 teaspoon ground black pepper
½ cup coarsely chopped fresh cilantro
Lime wedges, to serve

▪ **In a small bowl**, mix together the salt and paprika. Using a paring knife and a twisting motion, make twelve 1-inch-deep cuts all over the pork. Rub with the salt mixture, then wrap tightly in plastic wrap and refrigerate 8 to 24 hours.

▪ **Heat the oven to 400°F** with a rack in the lower-middle position. In a liquid measuring cup, combine both juices. In a food processor, combine both zests, the oregano, garlic, oil, cumin and pepper. Process until the garlic is finely chopped, about 1 minute. Add ¼ cup of the juice and process until combined, about 10 seconds.

▪ **Using 18-inch-wide heavy-duty** foil, make a sling in a large roasting

pan: Leaving generous overhang on either side, gently press 1 sheet of foil into the pan lengthwise. Press a second sheet over that crosswise, again leaving ample overhang. Using kitchen parchment, repeat the process, setting the parchment sling over the foil. Set a wire roasting rack over the parchment.

▪ **Unwrap the pork** and rub all over with the herb-garlic paste. Place fat side up on the rack in the prepared pan. Pour ¼ cup of the juice into the bottom of the pan. Loosely fold the excess parchment around the pork, then fold the excess foil up over the pork. Crimp the foil to create a loose but sealed packet. Roast until the meat is tender and registers 190°F in the thickest part, about 3½ hours.

▪ **Transfer the pork** to a carving board, tent loosely with foil and let rest for 30 minutes. Pour the accumulated juices from the pan into a medium saucepan over medium heat, then add the remaining ½ cup citrus juice. When hot, remove from the heat and stir in the cilantro; cover and keep warm.

▪ **Using tongs** and a knife or carving fork, cut and shred the meat into chunks, discarding the bone and any fat. Transfer to a bowl and toss with ¼ to ½ cup of sauce. Serve with the remaining sauce and lime wedges. ♦