

## **Bakers Dozen Garlic and Citrus Pork**

### **Ingredients**

1 5 lb. bone-in pork shoulder with fat cap  
1 cup chopped cilantro  
1/2 cup orange juice  
1/2 cup fresh lime juice  
13 cloves garlic, minced  
2 tblsp. Kosher salt  
3 tblsp. fresh thyme, chopped  
3 tblsp. extra virgin olive oil  
fresh ground pepper

### **Preparation**

In large plastic bag combine cilantro, juices, garlic, thyme, salt, olive oil and a few grinds of black pepper. Add pork shoulder and turn to mix well. Place bag in refrigerator and allow to marinate over night, turning bag a few times.

Remove pork from marinade and place on rack inside roasting pan. Let roast sit at room temperature for an hour. Preheat oven to 400.

Roast pork fat side up for an hour at 400. Lower heat to 300 and roast pork for another 4 hours. Remove from oven and let rest for 30 minutes. Remove fat cap and slice into pieces. Slice or pull the pork shoulder, discard bone. Garnish with fat. Serve with citrus or salsa verde.