

Delicious Dominican Cuisine

A Buen Tiempo... Buen Provecho! ;)

Roasted Pork Leg/Pernil Horneado

I remember the first time I made a “pernil.” I was really nervous about the cooking time (constantly checking the oven) and poking it to see if was “done.” In the end it was a disaster because the pork was rubbery and dry like leather and the taste really bland. My husband being the good sport that he is, ate it and gave me his brutally honest opinion about it.

Since that day, I’ve made my share of pork legs, therefore, I can promise this recipe will bring a succulent, flavorful and really juicy “pernil” to your table.

To make this dish, you will need the following ingredients:

- 4 to 5lb Pork picnic half (pork thigh)
- 1 tbsp salt
- 1 tsp black pepper
- 1 tsp Oregano
- 2 limes
- 5 Garlic Cloves (finely chopped)
- 1 Cup of vinegar

First, rinse the pork and then soak it in some water and vinegar for 20 – 30 minutes.



After letting it soak, rinse it with plenty of fresh water then drain.

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Set the pork aside and start making the rub. Take a small bowl and add the salt,



It seems like alot of salt, but it is alot pork and it will give it great flavor. Then add the pepper,

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Then add the oregano,



Before adding the garlic, make sure it's very finely chopped (or mashed) to enhance the flavor.



Then finally add the lime juice.



Once all of the ingredients are in the bowl, stir well with a fork until it's thoroughly combined.



Take the pork leg and poke several holes over each side. About 5 or 6 holes per side will do.





Once you've poked the holes, pour the marinade over the meat.



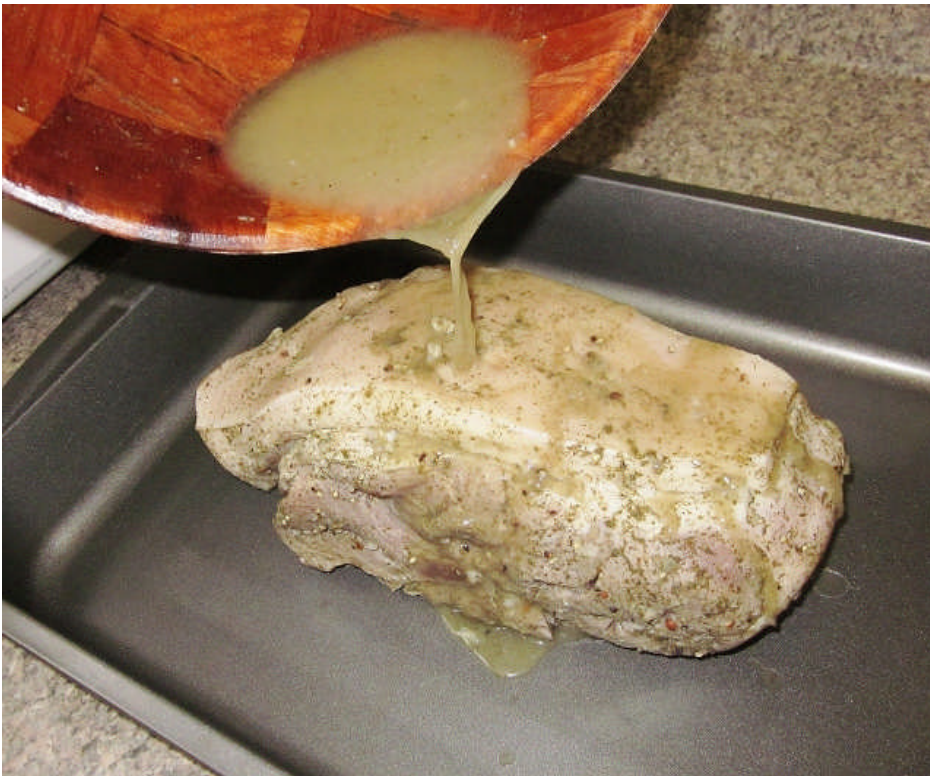
With your hands rub the marinade all over the pork, getting the liquid in the holes. This is the best way to incorporate maximum flavor.



Once the pork is well marinated, cover and let it marinate overnight in the fridge.



To cook, preheat the oven to 300 degrees. Then place the pork on a deep baking pan and pour the excess marinade over it. Being the imperfect pretend chef that I am, I completely forgot to line my pan with aluminum foil when I photographed this recipe. I HIGHLY recommend that you line the pan with aluminum foil for easier cleanup.



Cover well with aluminum foil and transfer to the oven to let it cook.



It is very important that you let it cook for 4 hours at 300 degrees! Don't uncover it or take a peek, I've made this pork many times and trust me, 4 to 5 hours (4 is enough, but if the roast is a couple of pounds larger, leave it in for 5 hours covered) is the key amount of time to get a nice tender roast when it's this size. It will be tempting, but DON'T PEEK! 😊

After 4 hours of cooking time, take the pan out of the oven, remove the aluminum foil, then crank up the heat to 450 degrees and place the pork back into the oven. Let it cook for an additional 20 – 30 minutes keeping a close eye on it. This is what it will look like when you uncover it after slowly roasting it:

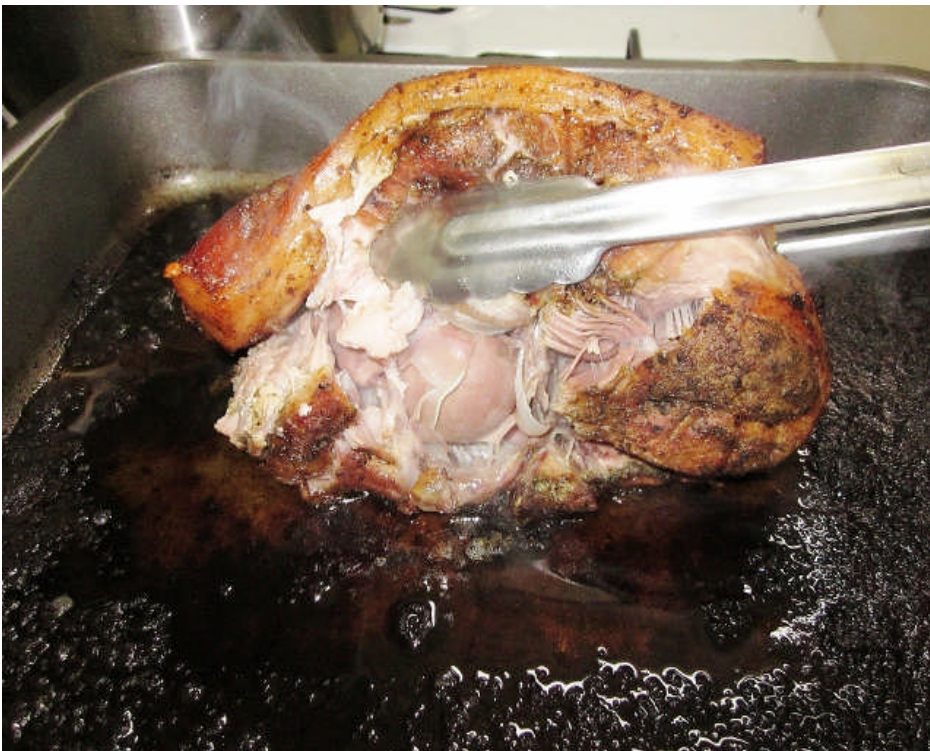


Doing this step will make the pork skin crispy and also finish giving the pork some more color. Once the pork is nice golden and crispy, remove from the oven and let it rest for 10 – 15 minutes.



After looking at the above pic, see what I mean about lining the pan with aluminum foil? Yes, cleanup was not fun after making this dish this time...

After letting it rest, the pork will be really juicy and tender, it will fall apart when moving it.



Yum, this is really delicious! Even the bone is falling apart!



Transfer the meat to a serving platter and to finish it off, dust it with a pinch of salt (this step is optional but it gives the pork even more flavor).



Serve with some fresh lime wedges and a side of rice or vegetables.



Buen Provecho! 😊

by **Janet O.** / April 24, 2011 / Posted in: **Meat Dishes** **4 Comments**

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Just put my pernil in the oven. I did it your way.I just hopes it comes out as you said “ / December 9, 2012

I just tried your recipe. It looks wonderful. I hope it tastes the way you said it did. I cooked it according your directions!! Oh and I will not peek!! lol

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