

Roast Pork with Mojo Criollo

Ingredients:

Pork butt or Shoulder Cut
Adobo Seasoning, Goya
Mojo Criollo, Goya

Directions:

Preheat Oven to 350 degs.

Pierce/stab pork butt all over at least 1/2-1". Rub pork with Adobo seasoning, ensuring that the holes made with fork/knife capture the seasoning. Pour 1/4-1/2 bottle of the mojo criollo over the pork butt. Cover with aluminum foil and bake as directed below (turning as desired). 15 minutes before pork is done, remove aluminum foil and pour over another 1/4 bottle of the mojo criollo, then return to oven and cook 15 mins or until browned.

Boston Butt; 3 to 6 pounds 45 min. per pound