

Featured Recipe

PERNIL AL HORNO

(Traditional Puerto Rican Pork Roast)



To pair with
**2010 LONGORIA
PINOT NOIR
FE CIEGA VINEYARD**

*From Alan Foster,
Wine Club Manager*

Ingredients

- 1 pork butt, bone-in (also called “pork leg” or “fresh ham”)

SIZE OF ROAST

	4 to 5 lbs.	6 to 7 lbs.	8 to 10 lbs.
- Garlic, minced	6 cloves	8 cloves	12 cloves
- Pepper	¼ tsp.	½ tsp.	½ tsp.
- Oregano	1 tsp.	2 tsp.	1 Tbsp.
- Olive Oil	1½ Tbsp.	2 Tbsp.	3 Tbsp.
- Vinegar	1½ Tbsp.	2 Tbsp.	3 Tbsp.
- Salt	1 tsp. for each pound of meat		

Method

For best results, the pork should marinate overnight.

Cut away any excess fat. Wash the pork briefly under running water and then blot it dry. Place it in an oven-proof dish, fat side up. With a small knife, make crosshatches in the top of the roast about 1/8 inch deep and about 1½ inches apart.

In a small bowl, combine the garlic, pepper, and oregano. Add the olive oil and vinegar, then the salt. Rub the mixture all over the pork. Cover the dish with foil and place it in the refrigerator overnight.

The next day, **preheat the oven to 350°F**. Remove the pork from the refrigerator. Spoon any accumulated liquid over the top of the roast. Place it in the oven and cook uncovered for 35 minutes per pound of meat, or until a meat thermometer reads 185°F.

*This is a perfect
pairing with the
2010 Fe Ciega
Pinot Noir
Pour a glass and
enjoy!!*

