

This Fresh Picnic Ham Is Citrus-Marinated, Oven-Roasted Perfection

Why This Fresh Ham Works Every Time



OVEN
325°F

TIME
5 to 7 min

TEMP
160°F

METHOD
Slow cooker

INGREDIENTS

3 pounds picnic pork (fresh ham, bone-in or boneless)
1 tablespoon extra-virgin olive oil
1 small onion, minced
1 tablespoon orange zest
1/2 cup fresh orange juice (about 1-2 oranges)
1/3 cup fresh lime juice (about 2-3 limes)
8 garlic cloves, minced
1 tablespoon dried oregano
1 teaspoon ground cumin
Salt and freshly ground black pepper, to taste

DIRECTIONS

- 1. SautØ the Aromatics:** I start by heating olive oil in a skillet over medium heat. Once it's shimmering, I add the minced onion and cook it until it's translucent-about 5 to 7 minutes. This quick step builds a savory base for the marinade. Once the onions are soft and fragrant, I scoop them out and set them aside to cool.
- 2. Prep the Pork:** Next, I take my fresh picnic ham and pat it dry. Then I use a paring knife or skewer to poke holes all over the surface. This isn't just for show-it helps the marinade soak deep into the meat. Then I season the pork generously with salt and pepper. Don't be shy here; this is your only dry seasoning.
- 3. Make the Marinade:** In a large bowl or zip-top bag, I mix together the cooked onions, orange zest, orange juice, lime juice, minced garlic, oregano, and cumin. The smell alone at this point is incredible-bright, savory, and a little earthy.
- 4. I add the pork to the marinade and seal the bag (or cover the bowl tightly with plastic wrap). Then I massage the mixture into the meat for a minute or two and refrigerate it overnight. The longer it marinates, the deeper the flavor.**
- 5. Roast It Low and Slow:** The next day, I preheat my oven to 325°F and line a baking sheet with foil. I place the marinated pork directly on the pan and pour a little of the marinade over the top for extra moisture. It goes into the oven and roasts for about 1 hour per pound. For a 3-pound cut, I plan on 3 hours, or until the internal temperature reaches 160°F.

6. You'll know it's ready when the top has a gorgeous golden crust and the meat pulls back slightly from the bone (if using bone-in). It should smell like a Cuban kitchen in full swing.
7. Let It Rest, Then Slice: Once it's done roasting, I take the pork out of the oven and let it rest for at least 10 minutes. This step is non-negotiable-it lets the juices redistribute and keeps everything moist. Then I slice it thin or shred it, depending on how I want to serve it.

SWAPS & NOTES

Whether I'm hosting Sunday dinner or just want something special to slice for sandwiches throughout the week, this recipe never disappoints.

And no, it's not your traditional cured holiday ham-this is fresh picnic pork, marinated overnight in a garlicky orange-lime bath and roasted low and slow until it practically falls apart.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/this-fresh-picnic-ham-is-citrus-marinated-oven-roasted-perfection/>

A tender, tangy, well-seasoned roast that will leave your kitchen smelling like heaven.

Why This Fresh Ham Works Every Time There's a beautiful balance in this dish between the richness of the pork and the acidity of the citrus.