

Cuban Mojo Pork - A Juicy, Garlic-Lime Roasted Favorite

Few dishes deliver big flavor with as little effort as this



OVEN
300°F

TIME
5 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

- 4 lbs pork shoulder (also known as pork butt)
- 1 bunch fresh cilantro
- 10 cloves garlic, minced
- 1 tbsp dried oregano
- $\frac{1}{2}$ cup fresh lime juice (about 4-5 limes)
- 1 tsp black pepper
- 1 tbsp salt
- $\frac{1}{4}$ cup olive oil
- 2 tsp ground cumin
- 1 cup fresh orange juice (about 2-3 oranges)

DIRECTIONS

- ? Step 1: Make the Marinade: In a blender or food processor, combine:
- Garlic
- Cilantro
- Lime juice
- Orange juice
- Olive oil
- Cumin
- Oregano
- Salt
- Black pepper
- Blend until smooth and emulsified.
- ? Step 2: Marinate the Pork: Place the pork shoulder in a large resealable bag or dish.
- Pour the mojo marinade over it, turning to coat thoroughly.
- Cover or seal and refrigerate for at least 4 hours, preferably overnight.
- ? Step 3: Roast the Pork: Preheat oven to 300°F (150°C).
- Transfer pork and marinade to a roasting pan. Cover tightly with foil.
- Roast for 4 hours, or until fork-tender and easily shreddable.
- ? Step 4: Shred and Serve: Let the pork rest for 10-15 minutes, then shred with two forks.
- Spoon some of the pan juices over the top to keep it juicy.

SWAPS & NOTES

Swap in flat-leaf parsley, or omit for a cleaner citrus-garlic flavor.

Cut of pork: Pork shoulder is ideal for shredding, but pork loin works for leaner slices.

Citrus balance: Fresh juice is best, but bottled will work in a pinch—just go for pulp-free and no added sugar.

Broil the shredded pork for 5 minutes before serving.

TIPS FOR SUCCESS

Marinate overnight: The longer the pork soaks, the deeper the flavor.

Use a roasting rack: Keeps the pork elevated and allows air to circulate.

Broil for crispness: After shredding, spread pork on a baking sheet and broil for 5 minutes for crispy edges.

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

Original recipe: <https://chefmaniac.com/cuban-mojo-pork-a-juicy-garlic-lime-roasted-favorite/>