



Recipes

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Mojo Roasted Pork

Prep Time: 60 Minutes

Cooking Time: 330

Minutes

Serves 20

Ingredients:

1 cup Sweet Onion chopped
1/4 cup Fresh Garlic , chopped
1 1/4 cups Key Lime Juice
1/2 cup Orange Juice
1 tsp. Fresh Grapefruit Zest
2 tsp. Fresh Lemons Zest
1/2 tsp. Kosher Salt
1/2 tsp. Black Pepper
3/4 tsp. Ground Cumin
1 1/2 cups Olive Oil
4 3/4 lbs. Pork Butt

Directions:

1. Whisk all marinade ingredients together in mixing bowl or in food processor until emulsified.
2. Place pork in 2" deep pan
3. Pour mojo marinade evenly over pork and place in 275 oven until meat falls apart with a fork, approximately 5-6 hours.
4. Remove from oven and cool slightly.
5. When pork is cool enough to handle, shred meat and serve warm or cover meat, label, date and refrigerate until ready for use.