

Chile Crusted Roasted Pork Shoulder

Ingredients:

¼ cup Chili Powder (Mild)
3 ½ tbsp Cumin, Ground
1 tbsp Sea Salt
2 tbsp Fresh Garlic, Mined
4 tbsp Fresh Cilantro, Chopped
5 lbs Hand-Cut ½ x ½ Pork Loin
1 tbsp Fresh Black Pepper, Ground



Directions:

Mix together: chili powder, cumin, sea salt, garlic cilantro and pepper. Coat pork cubes with mixture and let sit for 45 minutes in refrigerator. Preheat oven to 225 degrees. Bake 2 hours, or until crispy. Serve with your favorite vegetable blend and potato or seasoned rice.

Yield: 8 Servings