

# five and ten

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## Cuban Braised Pork Shoulder

My father was born in Havana. My grandfather, Achie, was a sporting fellow who worked for a large Canadian bank that had holdings in Cuba. My beloved grandmother, Freda, was from a family with a long history of running schools in the Caribbean, particularly in Puerto Rico, Jamaica and Cuba. This is a dish that has roots in the family and is a particular favorite of mine because it combines braising, my much preferred cooking medium, with the bright flavors of the area. It reminds me of the richness of culture from which I come.

4 Pork shoulders, trimmed and trussed, salted and peppered  
20 cloves garlic  
1/2 cup oregano  
2 bunches parsley, chopped  
1 bunch scallion, green only, chopped  
Zest of 2 limes, 2 lemons, 1 orange  
1 tbl cumin, ground  
evoo

blend with just enough evoo to make a coarse paste and rub all over pork shoulders

4 onions, thinly sliced  
2 quarts chicken stock, brought to a boil

Divide the sliced onions between two 4" hotel pans. Arrange the marinated pork in them, add chicken stock, cover with foil and braise in a 350 oven for three and a half hours.