



Mojo Pork Butt in a Bag Serves 6-8

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| 5-6-pound pork butt | 2 tablespoons lime juice |
| 4 canned chipotle peppers in adobo sauce, rinsed (2 ounces) | 1 tablespoon honey |
| 1/2 cup orange juice | 1 tablespoon olive oil |
| 1/4 cup onion, roughly chopped | 3 cloves garlic, minced |
| 2 teaspoons dried oregano, crushed | 1/2 teaspoon salt |

Heat grill to high (500° degrees), arrange coals on both sides of a drip pan, or, if using gas grill, turn outside burners on, placing water pan in center of grill.

Place the pork butt in a large plastic bag set in a shallow dish. Combine the chipotle peppers, orange juice, onion, oregano, lime juice, honey, oil, garlic, and salt.

Using a food processor blend the mixture until nearly smooth. Pour mixture over the meat in the plastic bag and close the bag. Marinate in refrigerator for 1 1/2 to 2 hours. (Do not marinate more than 2 hours because the citrus juices cause meat to become too tender and mushy.) Drain the meat and discard the marinade.

Close the grill cover and grill the pork roast for 1 hour, carefully place roast in two large lunch sized brown paper bags, one over the other so there is no end exposed, and cook another 1/2 to 1 hour or until the meat thermometer registers 160°-170° degrees.

Remove the brown-paper bagged pork from the grill, leaving the bags on the meat as it rests for 10 minutes. Place on the meat on a heated platter and rip open the bags at the table, being careful to not get too close to the steam which will be released.

Slice and serve with grilled plantains, blood orange sauce and very chilled dry white wine.

