Cuban Roast Pork with Mojo

Pork

1/3 cup salt

1/3 cup brown sugar

1 Tablespoon lime zest

1 Tablespoon orange zest

3 garlic cloves, minced

2 teaspoons ground cumin

2 teaspoons oregano

1/2 teaspoon red pepper flakes

5 pound boneless pork butt roast

Mojo

1/3 cup olive oil

6 garlic cloves, minced

1/3 cup pineapple juice

1/3 cup orange juice

1/3 cup lime juice

1 Tablespoon yellow mustard

1 teaspoon cumin

1 teaspoon salt

3/4 teaspoon pepper

3/4 teaspoon oregano

1/4 teaspoon red pepper flakes

Combine salt, sugar, lime zest, orange zest, garlic, cumin, oregano and pepper flakes.

Trim fat cap to 1/4".  Cut diagonal cross hatch pattern in fat.

Sprinkle salt mixture all over pork.  Wrap in plastic wrap and refrigerate 12-24 hours.

Unwrap pork and place in Dutch oven.  Pour 2 cups of water around pork.

Cover and cook 2 1/2 - 3 hours at 325 or until meat registers 175.

Uncover and cook until pork reaches 195.  Transfer to a cutting board to rest.

Heat oil and garlic in saucepan for 3-5 minutes for mojo.  Cool 5 minutes.

Whisk in remaining mojo ingredients.

Slice pork as thin as possible.

Serve with mojo.