



**GOOD  
FOOD**

**S T O R E**

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## Cuban Roasted Fresh Ham

A “fresh” ham is the rear pork leg, with the hock removed. This is the same cut of meat as the “traditional” ham, but a fresh ham is not cured and smoked.

- 5 pound fresh ham
- 2 cups lime or orange juice
- 2 bay leaves
- 2 teaspoons, plus dried oregano
- 2 teaspoons, plus ground cumin
- 1 teaspoon salt
- 1/2 teaspoon, plus pepper
- 20 whole garlic cloves
- 2 large onions,  
sliced in thin rounds
- 1/2 cup pork drippings
- 1/2 cup reserved garlic/lime sauce

**YIELD:** 4 servings

Starting as early as several days before roasting, roast up to the night before roasting, stab meat deeply with a paring knife in multiple locations. Rub all over and deeply into the holes with 3 to 4 tablespoons salt.

Blend citrus juice, bay leaves, oregano, cumin, one teaspoon salt, pepper and garlic in food processor. Reserve one cup of this sauce for later use.

Pour remaining sauce over the meat, rubbing deeply into holes. When finished, sprinkle a little more oregano, cumin and black pepper over the meat. Cover and refrigerate for 24 hours.

On roasting day, pull the meat from the refrigerator and let stand for 1 to 2 hours. Place in a 325° degree oven in an uncovered roaster. (Smoking is also a good option!) Divide reserved cup of sauce in half and use 1/2 cup to baste the meat every hour. Roast for 3 to 4 hours. The roast is done when juices run clear and it begins to fall apart.

Remove from oven and let the roast rest for an hour. Meanwhile, pour pan drippings into medium frying pan over medium heat. When hot, add onions and fry for one minute. Then add remaining half cup of sauce and fry for an additional 5 minutes. Remove from heat.

Slice meat and pour sauce/onion mixture over meat, coating well. Serve with rice and beans.

