

Pierno De Puerco Rellena

3 garlic cloves peeled
1 tsp. dried oregano
1 tbsp. salt
1 bay leaf, crushed
1 tbsp. paprika
1 1/2 cups sour orange juice (or 50/50 mix of orange juice and lime juice)
1 boneless pork loin, about 10 pounds
2 carrots, grated and peeled
1/2 lb. bacon, fried crisp and crushed
1/2 lb. minced, cured ham
10 pitted prunes, minced
3 hard boiled eggs, peeled
2 cups brown sugar
1 7 oz. bottle Malta

Mash the garlic, oregano, salt, bay leaf, and paprika into a paste (A mortar and pestle works best, but you may mince the garlic finely with a knife or put it through a garlic press and mash the seasonings in with a fork.). Mix the garlic paste with the orange juice and set it aside.

Unroll the pork loin, trim off as much fat as possible, and place it open in a large roasting pan. Thoroughly douse the inside of the pork loin with the marinade.

Spread the grated carrots over the marinade in a layer followed by the bacon, ham, and prunes. Place the eggs end to end on one side of the meat. Starting from that side, roll the meat up tightly and tie it securely with kitchen string.

Combine the brown sugar with half of the bottle of Malta and pour this mixture over the pork loin to cover it. Wrap the pan tightly with plastic wrap and refrigerate the meat for at least 8 hours (overnight is best).

Preheat the oven to 200° degrees. Remove the plastic wrap, insert a meat thermometer into the pork loin, roast it for at least 6 hours, basting every 1/2 hour with the remaining Malta.

When the thermometer registers 170° degrees, or the juices run clear, remove the meat from the oven. Let it rest for 10 minutes before slicing.