

## **Mexican Chocolate Marinated Roast Pork**

### **INGREDIENTS.**

2-3 LBS PORK SHOULDER ROAST.  
4 OZ. MOLE\* (MEXICAN CHOCOLATE.)  
¼ CUP HONEY.  
1 LEMON  
3 FRESH LIMES.  
3 FRESH ORANGES.  
2 TBLSP DARK SOY SAUCE.  
½ FRESH HABANERO PEPPER\*\* (SEEDED AND FINE DICED.)  
4 LARGE CLOVES MINCED GARLIC.  
2 TBLSP. CORN OIL.  
¼ CUP COLD WATER.  
KOSHER SALT AND CRACKED BLACK PEPPER TO TASTE

### **METHOD.**

GRATE THE RIND OF THE LIME, ORANGES, AND LEMONS.  
SQUEEZE THE JUICE FROM ALL THE CITRUS FRUITS.  
GRATE THE MOLE ON A MICRO-PLANNER (FINE) OR A HOUSEHOLD GRATER

MIX ALL OF ABOVE INGREDIENTS, AND TASTE.

MARINATE PORK IN A ZIP-LOCK BAG FOR 4-5 HOURS IN YOUR REFRIDGERATOR.

COOK @ 325 F FOR ABOUT 45 MIN. OR BBQ ON YOUR ROTTISSERI ON MEDIUM TO MEDIUM/LOW HEAT FOR ABOUT 60 MIN.

Serve with your choice of fresh vegetable and Cous-Cous or rice pilaf

\*MOLE CAN BE BOUGHT IN SOME SUPERMARKET'S FORIEGN SECTIONS.

\*\* WHEN SEEDING HABANERO'S USE LATEX GLOVES.