

# Barbara's Rocky Mountain Cuban Pork

## Ingredients:

- 1/2 cup extra-virgin olive oil (divided)
- 2 pound pork loin, cut into 4 to 6 pieces
- 4 cups fresh orange juice (divided)
- 1 cup fresh lemon juice (divided)
- 4 cloves garlic, minced
- 1 teaspoon ground cumin
- Black beans and rice (optional) or other rice dishes of choice
- Salt and pepper to taste

## Directions:

1. In a skillet over medium heat, warm one tablespoon of olive oil and add pork and cook until tender.
2. In a small mixing bowl, combine 1/4 cup olive oil, one cup orange juice, and 1/4 cup lemon juice, and set aside.
3. When meat is browned, reduce heat to low; add garlic, cumin, and salt and pepper.
4. Cook for about 30 to 45 seconds; do not burn the garlic.
5. Slowly pour in orange juice mixture; baste the meat with a spoon and continue basting every 15 minutes for 45 minutes to an hour.
6. When liquid is reduced and thickened, add remaining olive oil, one cup orange juice, and 1/4 cup lemon juice.
7. Continue basting every 15 minutes or until pork is tender, then add remaining orange and lemon juices as needed; when liquid is reduced, serve with rice dish of choice and tossed salad of choice.