

Cuban Pork Roast

"Lasting Impressions" - St Joseph's Hospital of Atlanta Auxiliary (1988)

Yield: 10 - 12 servings + leftovers

*1 8 to 9 pound fresh ham
2 teaspoons salt
1/2 teaspoon pepper
1 teaspoon dried oregano leaves
4 cloves garlic, minced
2 tablespoons olive oil
2 tablespoons lemon juice
1 tablespoon white vinegar
1 jar (4 ounces) chopped pimientos, drained
1/2 cup pitted ripe olives, drained and quartered
flour (for gravy)
lime, cut into thin wedges*

Prick the ham with a fork and slash the fat covering with a sharp knife.

In a bowl, combine the salt, pepper, oregano, garlic, oil, lemon juice and vinegar.

Place the ham in a shallow pan and pour the marinade mixture over the top. Cover and refrigerate for eight hours, turning several times.

Preheat the oven to 325 degrees.

Place the ham on a rack in a shallow roasting pan and pour the marinade over the top. Roast for 35 to 40 minutes (per pound), (approximately 4-1/2 to 5 hours) or until a thermometer registers 170 degrees.

Remove the roast from the oven. Let rest for 20 to 30 minutes before carving.

In the meantime, make the gravy by pouring off fat from the roasting pan. Return four tablespoons of fat to the pan and blend in 1/4 cup of flour, stirring and cooking until smooth. Add two cups of water and bring to a boil, stir constantly. Boil for 1 minute.

Add the drained pimiento and olives. Blend into the gravy. Slice the roast. Garnish with lime wedges and serve with the pimiento-olive gravy.

Per Serving (excluding unknown items): 410 Calories; 39g Fat (82.0% calories from fat); 7g Protein; 12g Carbohydrate; 3 Dietary Fiber; 19mg Cholesterol; 4874mg Sodium. Exchanges: Grain(Starch); 1 Lean Meat; 1 Vegetable; 1/2 Fruit; 7 Fat; 0 Carbohydrates.