

Carne Adovada (Marinated Pork)

Yield: 10 servings

Roasting Time: 40-60 minutes

Temperature: 350°F

Ingredients

4 cloves garlic

2 teaspoons (or more!) dried chillies, torn/cut into small pieces

5 pounds lean pork steaks

1 tablespoon salt

1 tablespoon oregano

Directions

1. Add garlic, salt, and oregano to chile caribe.
2. Place pork steaks in large, glass baking dish and pour chile caribe mixture over steaks. Cover and refrigerate for 8-24 hours.
3. Place drained, marinated steaks in a 350°F oven and roast for 40-60 minutes. Serve with heated remaining chile caribe.