

Summer Grilling Marinades | June 2008 | CCM Staff

Traditional Oaxacan adobo sauce makes a great marinade for pork roasts. By letting it soak overnight, these rich Mexican flavors have time to penetrate the meat. Make more than you need because the leftovers are great for sandwiches. Enough for 4 – 5 pounds of pork roast.

Adobo Pork Roast Marinade

*1 c freshly squeezed orange juice, divided
3 ancho chiles, seeds and membranes removed,
toasted
4 pasilla chiles, seeds and membranes removed,
toasted
¼ onion
¼ c cider vinegar
8 cloves garlic
½ tsp dried thyme
3 whole cloves
½ tsp ground cumin
2 tsp dried oregano
1 2-inch cinnamon stick
2 whole allspice
1 Tbsp coarse salt*

Heat ½ cup of the orange juice in a saucepan until warm, then remove from heat. Add the chiles to the orange juice and let them soak for 20 minutes. Transfer to a blender. Add the onion, garlic, and vinegar, then purée. Transfer to a bowl and add the thyme, cloves, cumin, oregano, cinnamon, allspice, and salt. Stir well. Add enough orange juice to dilute the mixture until it has the consistency of a thick sauce.

Pierce the pork all over with a fork. Add the pork and the marinade to a resealable plastic bag. Toss to coat then refrigerate overnight, turning occasionally. 1 – 2 hours before grilling, remove from the refrigerator and let stand in the sauce at room temperature. Use the marinade for basting while grilling.