

Cuban Mojo Pork

INGREDIENTS:

- 3/4 cup extra-virgin olive oil
- 1 tablespoon orange zest
- 3/4 cup fresh orange juice
- 1/2 cup fresh lime juice
- 1 cup cilantro, finely chopped
- 1/4 cup lightly packed mint leaves, finely chopped
- 8 garlic cloves, minced
- 1 tablespoon minced oregano, 2 teaspoons dried oregano
- 2 teaspoons ground cumin
- Kosher salt and pepper
- 3 & 1/2 pounds boneless pork shoulder, in one piece

Instructions:

1. If you have a food processor: Add the orange juice, cilantro leaves, mint leaves, and smashed (not minced) garlic cloves, and pulse until everything is finely chopped. Add this mixture to a plastic bag, along with the rest of the oil, zest, lime juice, oregano, and cumin.
2. If you don't have a food processor: In a large plastic bag, combine olive oil, orange zest, orange juice, lime juice, chopped cilantro, chopped mint, minced garlic, oregano, and cumin. Shake it around a bit to mix it up, then add the pork shoulder.
3. Place the zipped up bag in a baking dish, and put it in the fridge overnight, or several hours at least.
4. Preheat oven to 425 degrees F. Place a wire rack over a rimmed baking sheet.
5. Place the pork on the rack and discard the marinade. Salt and pepper the pork well.
6. Roast the pork for 30 minutes. It should be lightly browned.
7. Turn the oven down to 375 degrees F. Roast for another 1 hour and 20-30 minutes, or until a meat thermometer reads 160.
8. Transfer to a cutting board, cover with aluminum foil and let rest at least 20 minutes.
9. Carve against the grain and serve.

Honey-Glazed Chicken with Mint

INGREDIENTS:

- 1/4 cup white vinegar
- 1/4 cup extra virgin olive oil
- 1 (4 to 5) pounds chicken, cut into parts
- Kosher salt
- Freshly ground black pepper
- 1/2 cup honey
- 2 to 3 tablespoons water
- 1/2 cup chopped fresh mint (or 2 tablespoons dried mint)

Instructions:

1. Marinate the chicken: Place chicken pieces in a bowl. Mix vinegar with olive oil and pour over chicken pieces. Turn chicken pieces so that all are coated with the marinade. Marinate for 30 minutes to an hour.
2. Make the honey mint glaze: In a small bowl mix honey, mint, and just enough water for a good basting consistency. Set aside for glazing the chicken.
3. Prepare the grill: Heat the grill to medium high heat.
4. Season the chicken and grill: Remove the chicken pieces from marinade. Sprinkle generously with salt and pepper. Place chicken pieces on the hot grill, skin side up. Cook for approximately 25 to 40 minutes, covered, turning every 7 or 8 minutes.
5. Baste with the glaze: For the last 5 to 10 minutes of cooking, baste all sides with the honey mint glaze. The chicken is done when the juices run clear (not pink) when a knife tip is inserted into both the chicken breast and thigh, and the temperature reaches about 165°F.

Watermelon Mint Popsicles

Ingredients:

- 4 cups seeded and cubed watermelon
- 1 tablespoon finely minced fresh mint leaves (optional)
- ½ lime juiced
- 1 tablespoon honey or agave nectar

Instructions:

1. Blend the watermelon, mint leaves, and lime juice in a blender and process until pureed. Add additional water if need until the mixture is liquified. Taste and see if any sweetener is needed and remove any stray mint leaves.
2. Pour the liquid into the popsicle mold and freeze until solid. If using popsicle sticks, insert the sticks when the popsicles are partially frozen, about an hour later.