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Pork leg

Ingredients

- 1 Pork leg
- 6 broad chilies
- 4 chiles pasilla
- 3 cloves of garlic
- 1/2 roasted onion
- 6 cloves
- 1 cup of Economax vinegar
- 3 tablespoons of honey Hill Country Fare
- Salt to taste
- Pepper to taste

Steps

1. It cleans the leg and splits it with a sharp knife, cutting a half centimeter deep the striae, forming diamonds on the whole surface of the greasy part.
2. Roast the chiles, clean them, unseal them and stir them in hot water.
3. Roast the garlic and onion wrapped in foil in a bowl.
4. Grind in the blender the chilies, garlic, onion, cloves, vinegar, honey, salt and pepper.
5. Spread the leg with the marinade and bake at 325 ° F (160 ° C), calculating 1 hour per kilo, bath frequently. Once the oven time has elapsed, let stand before slicing.