



# LUCKY RAT

## PORK LEG LECHON

SERVES 10-12

### Ingredients:

- 1 pork shoulder, bone-in with skin on, about 8 lbs.
- ½ cup distilled vinegar
- 2 tablespoon kosher salt
- 1 tablespoon cracked black pepper
- 1 tablespoon granulated garlic powder

### Instructions:

Place the pork shoulder on a roasting pan with a grill rack. With a paring knife, pierce the skin several times in different locations. Pour the vinegar all over the pork skin. Mix the salt, pepper and garlic powder in a small bowl and rub the mixture all over the pork. Place the pork in the refrigerator, uncovered for 24 hours to let it dry.

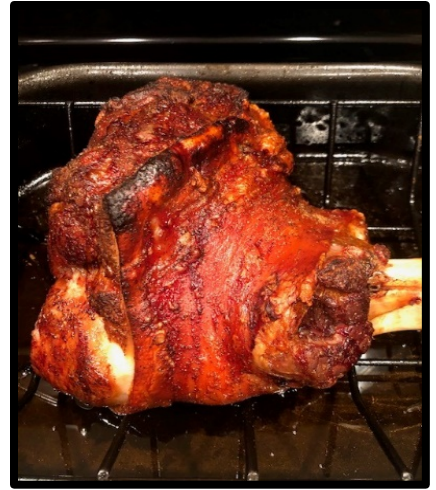
Pre-heat oven to 200 degrees. Pat the pork dry with paper towels. Do not remove salt mixture. Let the pork sit at room temperature for two hours. Roast the pork for 5 hours. Turn up the heat of the oven to 325 degrees. Roast the pork for 2 hours or until it is cooked through and the internal temperature is at 145 degrees F. Bring up the oven temperature to 425 degrees and continue to roast the pork for 30 to 45 minutes until the skin is crispy.

Remove the pork roast from the oven and let it rest for 15 minutes before slicing. Serve with vinegar dipping sauce. I usually eat lechon with steamed rice, but it is great on lettuce wrap with some pickles, too.

### Dipping sauce:

- 1 cup distilled vinegar
- 2 tablespoons soy sauce
- 1 tablespoon minced garlic
- ½ yellow or red onion, finely chopped
- 1 teaspoon sugar
- 1 teaspoon cracked black pepper
- 1 serrano pepper, finely chopped (optional)

Combine all ingredients in a bowl and mix well.



PORK SHOULDER LECHON



PORK LECHON w/ RICE



PORK LECHON  
LETTUCE WRAP





# LUCKY RAT

## PRIME RIB ROAST

### Ingredients:

½ rack of beef rib roast bone-in  
Thyme sprigs  
Rosemary sprigs  
Garlic cloves, pressed  
Salt  
Cracked pepper  
Garlic powder



### Instructions:

Cut the bones away from the roast, keeping it slightly hinged at the bottom. Your butcher can do this for you also.

Remove the beef roast from the refrigerator 2 hours before roasting. Season the beef with salt, garlic powder, and pepper generously all over. Place the thyme, garlic, and rosemary between the bones and meat. Tie the roast with butcher twine. Let the roast sit at room temperature for 2 hours.

Preheat your oven to 450°F. Place the roast fat side up and rib bones down in a roasting pan. Brown the roast at a 450°F temperature in the oven for 15 minutes.

Reduce the oven temperature to 325°F. To figure out the total cooking time, allow about 11-12 minutes per pound for rare and 13-15 minutes per pound for medium rare. Roast in oven until thermometer registers 115°F for rare or 120°-130°F for medium. (The internal temperature of the roast will continue to rise after you take the roast out of the oven.) Let the roast rest for 20 to 30 minutes before slicing. Cut away all the butcher strings and remove the bones before carving.

## CHEF TIPS

Letting roasts sit for two hours before putting them in the oven will ensure more even cooking. A chilled roast will take more time to cook.

