



*Making Spirits **BRIGHT***

Pernil and Arroz con Gandules from Eklectic Eats

Pernil

Ingredients

8-10 pounds pork butt
1/2 cup of sofrito
1/4 cup of adobo
seasoning(Goya)
1/4 cup of total seasoning (Goya)
1/3 cup black pepper

Directions

Wash the pork butt
Add sofrito, seasonings, and
black pepper
Massage all ingredients
throughout the meat and let it
marinate for about 5-6 hours
Then put it in the oven for about
4 hours at 350*
Serve hot

Arroz con Gandules

Ingredients

4 cups of rice (medium grain)
3 Tbs oil
1/4 cup tomato purée
1/4 cup of Sofrito
3 packets of Sazón Goya
5 Tbs chicken bouillon
1 can of Gandules Verdes
5 cups of water

Directions

In a pot at medium heat sauté the
sofrito, tomato puree, chicken
bouillon and sazón
Once it's fragrant, add the gandules
and the water
Lastly, add the rice
Bring it to a boil once water
evaporate lower heat to low and
cover for about 20-25 min
Once its cooked fluff rice and serve
hot