



Fresh Pork Leg stuffed with Jalapeño and Chorizo



PREP TIME

Approx. **20** minutes



COOK TIME

3 1/2 hours



SERVINGS

6 to 8 people

In a saucepan, fry the chorizo. Add the garlic and the onion, cook it all for 5 minutes and then strain it. With a knife, poke holes into the pork, and fill some of the holes with slices of jalapeño and others with a spoonful of the chorizo mix. Place the pork in a baking pan and add a cup of water. Sprinkle the pork with salt and pepper. Put the pork in the oven and bake for an hour and 45 minutes at 350° F, constantly basting the pork with the juice from the pan. Let the meat cool down for 15 minutes before slicing and serving.

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INGREDIENTS

- 1 fresh pork leg (approx. 4 1/2 lbs.)
- 6 jalapeño chilies, clean and cut into slices
- 3 1/2 ounces of peeled chorizo
- 1 garlic clove, diced
- 1/2 onion, diced
- Salt and pepper