

# MOJO PORK BUTT IN A BAG

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## **1 (5–6 pound pork butt**

**4 canned chipotle peppers in adobo sauce, rinsed**

**1/2 cup orange juice**

**1/4 cup roughly chopped onion**

**2 teaspoons dried oregano, crushed**

**2 tablespoons lime juice**

**1 tablespoon honey**

**1 tablespoon olive oil**

**3 cloves garlic, peeled and minced**

**1/2 teaspoon salt**

**Preheat the barbecue to 450 ° F to 500 ° F  
for direct heating.**

**Place the pork butt in a 1- to 2-gallon resealable plastic bag set in a shallow dish.**

**In a food processor, combine the chipotle peppers, orange juice, onion, oregano, lime juice, honey, olive oil, garlic, and salt and pulse until the mixture is almost smooth.**

**Pour this mixture over the meat in the plastic bag, seal, and refrigerate for 1 1/2 to 2 hours. Drain the meat and discard the marinade.**

**Place the roast in the barbecue and grill for 10 to 15 minutes per side to brown the meat all over.**

**Place the meat in a brown paper grocery bag, fold over the top, staple the bag closed, and place it on baking sheet on the grill. Make sure no part of the bag is directly over the charcoal or gas flames.**

**Close the grill cover and cook for 1 1/2 to 2 hours, or until a meat thermometer inserted into the roast registers 160°F to 170 ° F.**

**Remove the baking sheet and pork from the grill. Let the meat rest in the sealed bag for 10 minutes.**

**Place the bag of meat on a heated platter and rip it open at the table, being careful to avoid the steam that will be released.**

**Slice and serve.**