



## Marinated roast pork with cilantro potatoes

Rachelle Maciel, HUNTINGTON BEACH, CA  
SERVES 6 TO 8 | 3½ HOURS, PLUS  
OVERNIGHT TO MARINATE

### PORK

- 4 lbs. boneless pork shoulder (butt)
- 1 cup each cider vinegar and dry white wine
- 2 tsp. each ground coriander and cumin
- ¼ tsp. cayenne
- 1 tbsp. kosher salt
- 8 garlic cloves, chopped

### POTATOES

- 2 lbs. thin-skinned potatoes, peeled and cut into 1½- to 2-in. chunks
- About 1½ tsp. kosher salt, divided
- 3 tbsp. extra-virgin olive oil
- About 3 tbsp. chopped cilantro
- 2 tsp. lemon juice
- ½ tsp. pepper
- ¼ cup Niçoise or kalamata olives

**1. Make pork:** Cut into 1½-in. chunks, trimming large pieces of fat (leave some, or pork will be dry). Put meat in a 1-gal. resealable plastic bag; set in a deep bowl. Mix remaining pork ingredients and 2 cups water. Pour into bag; seal. Chill overnight.