

Peruvian Pork Sandwich

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Peruvian jamón del país is a specially prepared ham, seasoned with aji panca chili peppers, garlic, and spices. It's delicious sliced thin and served in sandwiches, especially the famous butifarra sandwich, where the jamón is paired with sweet onion salsa criolla. This ham is easy to prepare and tastes wonderful. It's typically made from a leg (ham), but you can also use a pork loin roast.

Ingredients:

- 2-3 pound ham (leg of pork) or loin roast
- 1 onion
- 4 cups chicken stock
- 1 bay leaf
- 1/4 cup aji panca paste
- 2 tablespoons vinegar
- 1 teaspoon cumin
- 1 teaspoon turmeric
- 1 package Sazón Goya with achiote
- 4 cloves garlic, minced

Preparation:

1. Place the roast in large cooking pot and cover with the chicken stock (adding water if necessary to cover meat).
2. Cut the onion into quarters and add to the pot, along with the bay leaf.
3. Bring to a boil and simmer, until meat is cooked through, about 1 1/2 hours depending on the size. When you cut into the meat, the juices should run clear.
4. Remove the meat from the pot and place in a roasting pan. Reserve 2 cups of the cooking liquid. Preheat oven to 350 degrees.
5. Mix the aji panca paste, vinegar, minced garlic, and spices together. (If you can't find jarred aji panca paste, you can also use dried aji panca peppers to make your own: soak the dried peppers briefly in very hot water, then process them in a blender or food processor with some vegetable oil to make a paste.)
6. Spread the aji and garlic mixture onto the pork, turning it to cover all sides. Make several deep slits in the meat to help introduce the seasoning. Add the reserved cooking liquid to the roasting pan.

7. Roast the meat in the oven until heated through, turning meat over once, for a total time of about 30-40 minutes.

8. Let cool, slice thinly, and serve with salsa criolla