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### **Masa 14 Kicks off Lechón Asado Sundays on April 17th**

**WHAT:** Beginning Sunday, April 17<sup>th</sup> Masa 14 will offer Lechón Asado, the pork dish served in several regions around of the world, as a nightly special in addition to their Latin-Asian a la carte menu. Priced at \$25 per person, guests will have a choice of roasted pork or beef accompanied by Latin-Asian sides and seasonal vegetables which will change weekly. Standout sides may include, but are not limited to, black beans, cilantro rice, and fried yucca. The Lechón Asado will be served family style for parties of two or more, and will also be available individually upon request.

**WHEN:** **Available Sunday from 5 p.m. to 11 p.m.**

**WHERE:** **Masa 14 is located at 1825 14<sup>th</sup> Street, NW, phone (202) 328-1414, [www.masa14.com](http://www.masa14.com)**

**WHY:** Lechón is a pork dish in several regions of the world, including the Philippines, Cuba, Puerto Rico, the Dominican Republic, and other Spanish-speaking nations in Latin America, and Spain. The dish features a whole roasted pig cooked over charcoal. Today in most of Latin America, the original use of a suckling pig has given way to cooking medium-sized adult pig.

In most regions, lechón is prepared throughout the year for any special occasion, during festivals and holidays. After seasoning, the pig is cleaned and cooked by skewering the animal on a large stick over a pit filled with charcoal. The pig is then turned in a rotisserie action, roasting it on all sides for several hours. The process of cooking and basting usually results in making the pork skin crisp and lending a distinctive flavor to dish.