



## Cochinita Pibil

Makes about 4 pounds

|           |                               |
|-----------|-------------------------------|
| 1 Cup     | Freshly Squeezed Orange Juice |
| ½ Cup     | Freshly Squeezed Lime Juice   |
| 1 Oz.     | Achiote Paste                 |
| 10 Cloves | Garlic                        |
| 1 Each    | Sweet Onion, Sliced           |
| 2 Tbs.    | Mexican Oregano               |
| 1 tsp.    | Cumin, Ground                 |
| 1 tsp.    | Cinnamon, Ground              |
| ½ tsp.    | Cloves, Ground                |
| ½ tsp.    | Allspice, Ground              |
| 1 Tbs.    | Kosher Salt                   |
| 1 tsp.    | Freshly Ground Black Pepper   |

5# Pork Butt, 2-3" Cubes

As Needed Banana Leaves

### Method:

- Combine the first set of ingredients (citrus juice, achiote paste, garlic, onion, spices) in a blender, and process until smooth
- Place the cubed pork butt in a large mixing bowl
- Combine with the marinade, mix well
- Line a large roasting pan with banana leaves
- Transfer the meat into the banana leaf-lined pan, pouring extra marinade over the top
- Cover the top with banana leaves
- Refrigerate over night and allow to marinate
  
- The next day...
- Preheat oven to 300°F
- Place the pan of meat in the oven for 4 hours, or until the meat easily pulls apart
- Remove the meat from the oven, and allow to cool at room temperature until you can handle it
- Shred the meat, and cover with juice left from the cooking process