



## PORK PIBIL TACOS

A recipe from the Yucatan peninsula, where I lived for about 8 years. You can use either Pork or Chicken.

This marinade also works really well with Fish or Octopus for grilling. Achiote is a traditional paste made of annato seeds and spices including cloves, oregano and pepper from the Yucatan.

You can buy it online from MexMarket or Cool Chile company here in the UK.

### FUN FACTS

Traditionally, cochinita pibil was cooked by burying the banana leaves in a hole in the ground lined with hot stones.

The origin of the word pibil is unclear as to whether it comes from the Mayan noun for roasting or the verb 'to roast' as these are the same word pib

## INGREDIENTS

- 100grs of Achiote paste
- 300ml orange juice 200ml lemon juice
- 600grs Pork Shoulder
- 4 Banana leaves *tin foil is absolutely fine if you can't find banana leaves*
- 50ml Apple cider vinegar
- 2 Red onion cut in thin slices
- 4 Garlic cloves, roasted
- 4 Habaneros or Scotch Bonnets
- Mexican Oregano
- Sea Salt
- Bunch of Coriander
- Soft Corn tortillas

## RECIPE AND METHOD

1. In a blender combine achiote paste, orange juice, oregano, apple cider vinegar, salt and garlic cloves. Blend until the mixture forms a paste like consistency.

2. Coat the pork in the paste and rub to ensure thoroughly covered. Leave to marinate overnight in the fridge.

3. Take banana leaves and toast them directly over a burner or on a skillet until they turn brighter and softer. Once the pork has been marinated, wrap the pork shoulder in the banana leaves and put on a baking tray. Cook at 190 degrees centigrade for 45 minutes or until juices run clear.

While the pork is cooking thinly slice red onions and mix with the lemon juice, a pinch of oregano, salt to taste and finely chopped habaneros or alternatively scotch bonnets. Leave in the mixture for at least 40 minutes until the onions turn pink, stirring often and adjust salt if needed.

After cooking the pork, keep all the juices mixed with the achiote, this is full of flavour. This should have the consistency of pulled pork, keep it moist with some juices from cooking. Serve on warmed corn tortillas topped with pink pickled onions and coriander.

A disfrutar!