

## Cochinita Pibil Recipe

- 1 kg Pork Butt (=approx. 2 lbs.)
- 1 liter Orange Juice
- ¼ Onion
- ½ cup Apple Cider Vinegar
- 100 grams Achiote Paste (=approx. 3.5 oz.)
- 1 Habanero Pepper
- 1 Lemon (juice)
- 1 tablespoon Salt
- 2 Cloves of Garlic
- Banana Leaf (for cooking process)

### **Directions**

#### For the achiote marinade:

Blend all of the ingredients, minus the pork butt, to create the achiote marinade.

#### For the pork butt:

Season pork butt with a little salt and pepper. Then, place the banana leaf in the bottom of your cooking pot and transfer the pork butt into the pot and pour over with the achiote marinade (*make sure you cover the entire piece of meat*). Fold the banana leaf over to cover the pork butt. Cover the pot with plastic wrap then aluminum foil to seal in moisture. Slow cook for 4 hours at 300 °F.

#### To serve:

Remove the pork butt from the oven and shred/dice/plate accordingly.