

Poc Chuc Recipe

For the tomato sauce:

- 3 Tomatoes
- 1 Onion
- 2 cloves Garlic
- 25 grams Cilantro (=approx. 2 tablespoons)
- Salt to taste

For the creamy avocado:

- 2 Avocados
- ½ Lime
- 25 grams Cilantro (=approx. 2 tablespoons)

For the meat:

- 1 kg Pork Loin (=approx. 2 lbs.)
- 2 Sour Oranges
- 15 grams Recado Blanco (=approx. 1 tablespoon)
- Salt to taste

Directions

For the tomato sauce:

Grill the tomatoes, half the onion and garlic cloves until cooked. In a stone mortar, pestle the ingredients until you obtain a chunky sauce. Finely chop the cilantro and mix with the sauce, then add salt and incorporate.

For the creamy avocado:

Peel the avocados and put them in a food processor with the cilantro. Then, squeeze the lime and blend all the ingredients until you get a creamy texture.

For the meat:

Squeeze the oranges and mix the juice with the recado blanco. Next, cut the meat into thin slices and cut half an onion into slices. Marinate the meat and sliced onion with the juice for three hours. Then, grill the meat and onions in a charcoal grill until cooked. Add salt.

To serve:

Serve meat and onions along with the tomato sauce and decorate with the creamy avocado.