

Cochinita Pibil

Servings : 8

Amount	Measure	Ingredient - Preparation Method
6	pounds	boneless pork shoulder (not lean) - 3" chunks
2 1/2	teaspoons	salt
1/2	cup	fresh Seville (bitter) orange juice
1	teaspoon	black peppercorns
1	teaspoon	cumin seeds
1/2	teaspoon	whole allspice
3	tablespoons	annatto (achiote) seeds
6	cloves	garlic
1	teaspoon	mexican oregano
1	large	white onion - halved and cut into 1/2" slices
3		banana leaves

Put pork in a large bowl and rub with 1 tsp salt and 2 tablespoons juice.

Toast peppercorns, cumin and allspice together then cool slightly. Transfer to a grinder along with annatto seeds and grind to a small powder. Transfer to a small bowl.

Mince garlic and mash to a paste with remaining 1 1/2 tspns salt using side of a heavy knife. Add to ground spices along with oregano and remaining 6 tablespoons juice and stir to make a paste.

Toss pork with paste to coat well. Add onion and toss to combine.

Holding both ends of a banana leaf, drag leaf over a burner on high heat until it changes color slightly and becomes shinier, then turn over and toast the other side. Toast remaining in same manner.

Line roasting pan with leaves, shinier sides down, by arranging 1 leaf lengthwise and 2 crosswise, letting excess hang over sides. Trim overhang to about 8 inches on all sides.

Transfer pork mixture to banana leaves, then fold overhang over pork to enclose completely. Cover pan tightly with foil and chill for at least 6 hours.

Put oven rack in middle position, then put pan with pork in oven and heat to 400 (preheat with pork). Once oven has reached 400, bake until pork is very tender, 2 1/4 to 2 3/4 hours.

Discard foil and open banana leaves. Serve with habanero salsa and tortillas.

Instead of seville orange juice, you can use 1/4 cup fresh orange juice, and 1/4 cup lime juice.