

Puerco Pibil | Mexican Slow Braised Pork

Swick

Serves 1 | Active Time: 30 minutes | Total Time: 18 hours

Chef's Notes

A bit of fun pop culture (taken from wikipedia):

"In the movie "Once Upon a Time in Mexico", puerco pibil is a favorite dish of antihero Agent Sands, and the character's obsession with the dish is the feature of several scenes. He feels so strongly about the food that he murders any cook who makes it too well (in order to "maintain balance" in the country). The film's director, Robert Rodriguez, provides a recipe and video instruction on how to cook the dish."

Step 1: Grinding the Spices

- 5 tbsp annatto seeds
- 2 tsp cumin seeds
- 1 tbsp black peppercorns
- 8 whole all spice
- 1/2 tsp cloves

Measure the spices. Using a spice grinder or a mortar and pestle, grind the spices into a very fine powder.

Step 2: Making the Achiote Marinade

- 1 or 2 habanero peppers (or jalapeno peppers)
- 1/2 cup orange juice
- 1/2 cup white vinegar
- 2 tbsp kosher salt
- 8 cloves garlic
- juice of 5 lemons
- 1 to 2 oz tequila

To make the achiote marinade, first take out the veins and seeds of the peppers, if desired (leave them in for more heat). Roughly chop them and place into a blender along with the ground spices from Step 1. Add the orange juice, white vinegar, salt and garlic and blend until it is liquefied and smooth. Add the lemon juice and the tequila. Blend again.

Step 3: Prepping the Meat

- 5 lb pork shoulder

Cut the pork shoulder into 2" -inch cubes.

Step 4: Marinating the Meat

Put the pork into a plastic bag or bowl and pour the achiote marinade over top to cover. Toss to evenly coat. Let marinate in the refrigerator overnight.

Step 5: Assembling the Dish

Line a baking pan with banana leaves, letting the excess overhang on all sides. Pour in the meat and marinade. Wrap the leaves over the meat, adding more to seal, if necessary.

Step 6: Cooking the Dish

Cover very tightly with layers of foil to seal the pan completely. Roast in a preheated oven at 225°F for at least 5 hours or until the meat becomes fork tender and falls apart easily.

Step 7: Serving the Dish

- lime wedges (for serving)
- cilantro (for serving)

Once the meat is done, you can shred it or serve it as is. Serve with rice, Pickled Onions (Cebollas Encurtidas), lime wedges and roughly chopped cilantro.

Alternatively, fill warmed corn tortillas with this meat, along with your favorite salsa and the onions.