



Cochinita Pibil—Slow-Roasted Yucatecan Pork

NIBBLEDISH CONTRIBUTOR

Ingredients

1 T annatto seeds

$\frac{1}{4}$ t oregano

12 peppercorns

3 whole allspice

$\frac{1}{4}$ t toasted cumin seeds

$\frac{1}{8}$ t hot paprika

3 cloves garlic, peeled

$\frac{1}{4}$ cup Seville orange juice*

$\frac{1}{4}$ cup quality tequila, such as Patron

1 T salt

3 $\frac{1}{2}$ to 4 $\frac{1}{2}$ lb. pork loin roast

2 large pieces of banana leaf**

Instructions

Grind the first 6 ingredients in a coffee grinder (used only for spices) to as fine a powder as possible. Puree in a blender or food processor the garlic, orange juice, tequila and salt. Add the powdered mixture and blend to a smooth paste. Score the meat all over and rub the paste over the meat.

If necessary, render the banana leaves more flexible either by passing them over a bare flame or placing them briefly in hot water. Pat dry. Wrap the meat in them and refrigerate for at least 6 hours or overnight.

Place a rack in the bottom of a Dutch oven and set the wrapped pork on it. Add $\frac{1}{2}$ cup water and cover the pot with a tight fitting lid. Cook in a 350 degree oven for 2 $\frac{1}{2}$ hours. Baste the meat with juices from the bottom of the pot. Continue cooking for another 2 $\frac{1}{2}$ hours until meat is falling apart.

Shred the meat and pour the juices from the pot over it.

*Seville oranges or bitter oranges are not easy to find but can be mail ordered. A near match for $\frac{1}{2}$ cup is a blend of 1 t finely grated grapefruit rind, 3 T orange juice, 3 T grapefruit juice and 2 T lemon juice. Rice wine vinegar is a good choice for a substitute.

**Fresh banana leaves can be found in the Latin American markets of many cities. They can also be found frozen. They lend a mildly aromatic flavor to the pork.

Salsa

$\frac{1}{2}$ cup finely chopped onion

3 chiles cayenne (or 3 chiles habaneros, seeds and ribs removed, if you can take the heat), finely minced

$\frac{1}{2}$ t salt

$\frac{2}{3}$ cup Seville orange juice*

Mix ingredients together and serve separately to sprinkle on shredded pork.

Inspired by Diana Kennedy and Roberto Rodriguez, Cooking classes