



Cochinita pibil is a traditional dish from the Yucatan Peninsula. Preparation of traditional cochinita involves marinating the meat in sour orange juice, seasoning it with annato(achiote)paste which imparts a vivid burnt orange color, and roasting the meat while it is wrapped in a banana leaf.

Ingredients:

- 1 Pack of **Casa Bonita White or Yellow Corn Tortillas**.
- 2 kg pork butt
- 3 Tbsp achiote paste
- ½ cup orange juice
- ⅓ cup freshly squeezed lemon juice
- ⅓ cup white vinegar
- 1 habanero pepper, seeded and finely chopped
- 2 tsp ground cumin
- 2 tsp smoked paprika
- 1 tsp ground coriander
- 1 tsp salt
- Pickled Red Onions:
 - 1 red onion, halved and thinly sliced
 - ½ cup apple cider vinegar
 - 1 tsp salt
 - 1 Tbsp sugar
 - ½ tsp whole black peppercorns
- Fresh cilantro

Instructions

1. Rub down pork butt with achiote paste. If the pork is tied up, remove all the string and massage the achiote over the unfolded piece of meat.
2. In a large bowl, mix together orange juice, lemon juice, vinegar, habanero and the spices. Place pork in the orange mixture and leave to marinate in the refrigerator for at least 4 hours or ideally overnight. Turn the pork at least once in the marinade to ensure even saturation.
3. In a small bowl, mix together vinegar, salt and sugar until the dry ingredients are dissolved. Place onions in a sanitized glass jar and pour vinegar over top. Add peppercorns and top up with water until all the onions are submerged. Set aside at room temperature for an hour to steep. After this, they will be ready to eat. If you're not eating them right away, pop them in the refrigerator to store.
4. Place pork, marinade and 1 cup of water into a slow cooker and cook on low for 8 hours. Once the pork is cooked, it should shred apart easily with a fork.
5. Serve pork in **Casa Bonita Corn Tortillas** topped with pickled red onions and fresh cilantro.