



Cochinita Pibil

3/4 cup Annatto or Achiote paste
10 cloves garlic, chopped
1 1/2 cup orange juice
Juice of 2 limes
8 bay leaves, crumbled
2 teaspoons cumin seeds
1/2 teaspoon cinnamon
2 teaspoon ground thyme
1 teaspoon dried oregano
1 teaspoon sea salt
2 teaspoons freshly ground black pepper
4 pounds pork butt, cut into 2-inch chunks
1 pound banana leaves, softened over low flame, or foil

In a mediumsize bowl, mash together the achiote paste, garlic, orange juice, lime juice, bay leaves, cumin, cinnamon, thyme, oregano, salt, and pepper with a fork. Add the pork, toss to evenly coat and marinate, at room temperature, at least 4 hours.

Light charcoal and set egg to 225. Add wood of choice, place pork in a pan with the marinade and smoke for about 6 hours until pork is pulled easily from bone. Let cool then shred pork, pulling it apart with your hands. Let sauce cool in fridge. Remove sauce and skim off fat. Pour sauce over pork. Serve.