



Recipes

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Pibil Marinade

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 12

Ingredients:

- 5 each Dried Chipotle Chiles
- 32 fl. oz. Hot Water
- 3 each Fresh Oranges , squeezed
- 2 each Fresh Limes , Squeezed
- 1 each Fresh Lemon , squeezed
- 1 Tbsp. Red Wine Vinegar
- 11 oz. White Onions , thinly sliced
- 2 oz. Achiote Paste
- 2 Tbsp. Dried Mexican Oregano
- 2 Tbsp. Ground Cumin
- 2 tsp. Black Peppers
- 2 fl. oz. Vegetable Oil

Directions:

1. Rehydrate dried chipotles in hot water until soft, reserved 8 fl oz. of liquid and remove stem and seeds. Add chipotles and liquid with remaining ingredients in a blender and puree until smooth. Reserve refrigerated.