



Recipes

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Achiote Pork

Serves 10

Ingredients:

1.5 lbs. Pork Butt or Shoulder, trimmed into 2" cubes
2 Tbsp. ($\frac{3}{4}$ oz.) Vegetable Oil
6 oz. (1 cup) White Onions , sliced
2 Tbsp. ($\frac{3}{4}$ oz.) Garlic , minced
4 Bay Leaves
1 tsp. Dried Oregano
1/4 tsp. Cumin
1/4 tsp. Salt
3/5 oz. (1 Tbs.) Achiote Paste
Water

Directions:

1. In a medium size pot over medium-high heat, sear the pork cubes in the oil, turning until browned on all sides. Remove from the pan.
2. Add the onions and garlic. Sauté until soft, about four minutes. Add the bay leaves, oregano, cumin, salt and achiote paste, sauté for one minute.
3. Return the pork to the pot and add enough water to just cover the meat. Make sure the achiote paste is dissolved, then bring to a boil. Reduce the heat, cover and simmer, stirring occasionally, for about 1½ hours or until the meat is tender and easily broken up.