



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.