

Class I: Cochinita pibil with habanero salsa and marinated onions



This recipe makes enough to do two whole Boston Butts (cut of pork shoulder). Cook pork for 3 hours at 500 degrees F, wrapped in banana leaves and sealed well with foil to keep moisture in. You can also prepare in a crockpot for 5-6 hours on high, or until pork shreds easily. Serve on warm tortillas.

Achiote marinade

Ingredients:

½ pound of Achiote paste, El Yucateco brand is preferable.

Sour orange substitute:

½ cup of lime juice, freshly squeezed

½ cup of orange juice, freshly squeezed

¼ grapefruit juice, freshly squeezed

Sea salt to taste

Directions:

In a blender, place the achiote paste, orange juice, lime juice, grapefruit juice and salt, and blend until smooth.

Salsa habanero

Ingredients:

½ cup olive oil

10 roasted and peeled roma tomatoes

½ white onion, sliced

1 head of garlic, peeled

5 habaneros peppers, whole no stem

Sea salt

Directions:

Heat a small skillet until hot. Add the oil and once hot, add onion, garlic and habaneros. Sauté on medium heat for about 8-10 minutes. Transfer to a blender and blend with peeled and roasted tomatoes. In a different skillet, heat up the remaining olive oil (¼ cup), then add the mixture from the blender and cook on low heat for 6-8 minutes. Add sea salt to taste. Cool and serve.

Note: Blending hot foods can be dangerous, so start with a small amount. Also, when it comes time to "fry" the blended sauce, it will release vapors that will burn and choke. It's good to keep a fan on and have plenty of

ventilation. Finally, please wear gloves when handling habanero peppers, and don't rub your eyes.

Pickled onions

Ingredients:

2 red onions, julienned (sliced thinly)
1 cup of freshly squeezed orange juice
1 cup of freshly squeezed lime juice
2 tablespoons of sea salt

Directions:

Place the onions in a bowl. Heat 2 quarts water to boiling. Pour boiling water on top of onions and drain immediately. Rinse onions with cold water and then add orange juice, lime juice and salt and allow to marinate for 30 minutes to an hour and it's ready to use.