

**Cochinita Pibil** is a traditional Mexican slow-roasted pork dish from the Yucatan Peninsula. This region is famous for integrating acidity of citrusy fruits to balance flavors. The traditional method involve marinating the meat in strongly acidic “sour orange” juice, seasoning with annatto seed for vivid burnt orange color, and roasting meat in a banana leaf.

Inspired by one of our employees’ family recipes, this is the story behind our Cochinita Pibil tacos: “This recipe was a family recipe that my mom gave to friends and family. She has been collecting recipes passed on by family and gathered over the years when cooking with and for friends.”

- Efrain Vazquez, Sales Account Manager.



## Cochinita Pibil Tacos

Ingredients as Prepared	Grams
Pork Shoulder	1000
Vinegar	100
Orange Juice	62.5
SNI Organic Ancho Chili Powder	25
Salt	10
SNI Organic Minced Garlic	3.5
Cumin	2
Oregano	1
Cinnamon	0.75

### Instructions:

1. In a large sauce pan, combine cinnamon, cumin, oregano, garlic, ancho, salt, orange juice and vinegar.
2. Mix well until it forms a thick paste.
3. Cover the pork shoulder with paste and rub well.
4. Cover sauce pan and cook over low heat for 3-4 hours, until meat is tender.