Cochinita Pibil

ingredients

2 1/2 tablespoons recado rojo
1 1/2 cups naranja agria juice
1 tablespoon salt
5 pounds pork meat (pork shoulder, cushion or spareribs)
1 lb frozen Banana leaves, thawed
1 large red onion
1/2 cup white vinegar
4 Whole chiles habaneros
corn tortillas

1. Make a marinade by mixing the recado rojo, naranja agria juice and salt until well blended in a large, nonreactive bowl.
2. Marinate the pork meat in the recado rojo marinade.
3. Line a dutch oven or casserole with banana leaves, overlapping the leaves and covering the bottom and sides of the baking dish well.
4. Place the marinated pork meat in the banana leaf lined pan. Pour the remaining marinade over the meat and fold the banana leaves so that the meat is completely covered. For best results marinate overnight or for at least 3 hours.
5. Cover and seal the baking dish with aluminum foil, heavy preferred.
6. Place foil-covered baking dish in a 250 F preheated oven. Bake for 5-6 hours or until the meat is tender to the point of falling apart with a fork.
7. Slice red onion in very thin julienne. Combine 1/2 cup of white vinegar, 1/2 cup of water and 1 tbsp salt in a small sauce pan. Bring to a boil and pour over sliced red onions. Allow to steep for 1 hour, at this point serve or place in refrigerator for later.

To serve: as a main dish, serve with refried black beans and white rice and corn tortillas. Don’t forget the garnishes of pickled red onions and habanero peppers.