

Pork Pibil



20 min prep



INGREDIENTS

- 2 lbs boneless pork shoulder, cut into 2-inch chunks
- 1/2 cup orange juice
- 1/2 cup lime juice
- 2 tablespoons achiote paste (available at Latin markets)
- 2 cloves garlic, minced
- 1 teaspoon ground cumin
- 1/2 teaspoon dried oregano
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1 teaspoon smoked paprika
- 1 onion, sliced

DIRECTIONS

- 1. Combine Marinade:** In a large bowl, whisk together orange juice, lime juice, achiote paste, garlic, cumin, oregano, salt, pepper, and smoked paprika.
- 2. Marinate Pork:** Add pork chunks to the marinade and toss to coat evenly. Cover and refrigerate for at least 4 hours, or preferably overnight.
- 3. Cook:**
 - Option 1 (Slow Cooker): Transfer marinated pork and onions to a slow cooker. Cook on low for 6-8 hours, or until pork is very tender and easily shreds.
 - Option 2 (Oven): Place marinated pork and onions in a baking dish. Cover tightly with foil and bake at 300°F (150°C) for 3-4 hours, or until very tender.
 - Option 3 (Instant Pot): Transfer marinated pork and onions to an Instant Pot. Set at High Pressure for 60 minutes. Let steam release naturally.
- 4. Shred and Serve:** Remove pork from the cooking liquid and shred with two forks. Serve warm in tacos, burritos, or on top of rice or tortillas.

Tips:

- **Achiote Paste:** This gives the pibil its signature color and flavor. If you can't find it, you can sometimes substitute with 2 Goya Annatto Seasoning Packets.
- **Note:** This recipe is a simplified version of traditional pibil. The true magic of pibil comes from the slow, moist cooking underground, which imparts a unique smoky flavor. To add a smoky flavor, liquid smoke can be used sparingly. However, use it with caution as it can be overpowering. Add a few drops to the marinade and taste as you go.