



# Stew Pork



6-8



2 1/2 hrs + marinating time

## INGREDIENTS - CONTINUED

- 1 (8 oz) can tomato sauce
- 4 cups chicken broth
- 1/2 cup orange juice (freshly squeezed or from concentrate)
- 2 tablespoons brown sugar
- 1 tablespoon Worcestershire sauce

## INGREDIENTS

- 3 lbs boneless pork shoulder (Boston butt)
- 1 tablespoon annatto (achiote) paste (found in most Latin American grocery stores or online)
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- 1/2 teaspoon black pepper
- Salt to taste
- 2 tablespoons olive oil
- 1 large onion, chopped
- 1 green bell pepper, chopped
- 4 cloves garlic, minced
- 1 (14.5 oz) can diced tomatoes, undrained

## DIRECTIONS

1. Cut pork into 1 1/2 to 2-inch cubes & pat dry with paper towels.
2. Combine the pork with the annatto paste, oregano, cumin, black pepper, and salt. Ensure pork is well coated. For deeper flavor, you can marinate the pork for 1-2 hours or overnight in the refrigerator. If marinating overnight, bring the pork to room temperature for 30 minutes before cooking.
3. Heat the olive oil in a large Dutch oven or heavy-bottomed pot over medium-high heat.
4. Working in batches, brown the pork on all sides. Do not overcrowd the pot; this allows the pork to sear rather than steam. Remove the browned pork to a plate and set aside.
5. Reduce the heat to medium. Add the chopped onion and bell pepper to the pot and cook, stirring occasionally, until softened, about 5-7 minutes.
6. Add the minced garlic and cook for another minute until fragrant.
7. Pour in a splash of chicken broth and scrape up any browned bits from the bottom of the pot.
8. Stir in the diced tomatoes (undrained) and tomato sauce. Bring to a gentle simmer.
9. Return the browned pork to the pot.
10. Add the remaining chicken broth, orange juice, brown sugar, and Worcestershire sauce. Stir well to combine.
11. Bring the stew to a boil, then reduce the heat to low, cover, and simmer for 2 hours, or until the pork is fork-tender. Stir occasionally to prevent sticking.
12. Taste the stew and adjust seasoning (salt, pepper, or a pinch more sugar) as needed.