

Puerco Pibil

Adapted from Robert Rodriguez's 10 Minute Cooking School video

5 tbsp. annatto seed
2 tsp. cumin seed
8 allspice
1/2 tsp. cloves
1 tsp black peppercorns
1/2 cup orange juice
1/2 cup white vinegar
2 jalapeno peppers
2 tbsp. salt
8 cloves garlic
juice of 5 Lemons
5 lbs. pork shoulder roast

Grind all the spices. Add everything except the pork to a blender jar and pulse until it is well mixed. Cut the pork into large chunks. Put the pork and the marinade into a ziploc bag and let it sit in the refrigerator overnight.

Preheat the oven to 325F. Dump the pork and the marinade into a dutch oven and cover it with a lid. Bake in the oven for 3 hours. Serve with rice.