

SAVEUR

APRIL 21, 2015

is the Mayan word for the type of traditional oven—little more than a hole filled with heated stones, on top of which leaf-wrapped meats are cooked—that was once prevalent in the Yucatán. This recipe, inspired by one used at [Chando's](#) in Sacramento and prepared in a Dutch oven, pops with earthy achiote paste and citrus juices, yielding a luscious, spicy pulled pork.

Yucatán-Style Shredded Pork Tacos with Achiote (Cochinita Pibil Tacos)
Pork shoulder is rubbed with achiote, an earthy Mexican spice mix, in these Yucatan-style tacos.

- 4 oz. achiote paste, such as El Yucateco ([mexgrocer.com](#))
- 1 cup fresh lime juice
- 1 cup fresh orange juice
- 1 ¹/₃ cups white vinegar
- 3 tbsp. dried oregano, preferably Mexican ([mexgrocer.com](#))
- 2 tsp. Kosher salt, plus more, to taste
- 4 lb. boneless pork shoulder, cut into 2" pieces
- 2 (28"-long) banana leaves
- 2 cups boiling water
- 1 medium red onion, thinly sliced
- 4 cloves garlic, thinly sliced

- 2 habanero peppers, thinly sliced
- 1 bay leaf
- Corn tortillas, warmed, for serving
- Roughly chopped cilantro, sliced radishes, and lime wedges, for serving

Make the pork: Combine achiote paste, lime and orange juices, $\frac{1}{3}$ cup vinegar, and the oregano in a blender; season with salt and purée until smooth. Strain marinade through a fine-mesh sieve into a bowl; add pork and toss to combine. Line the bottom of a 6-qt. Dutch oven with banana leaves, letting the excess hang over the side of the pot. Add pork and its marinade; fold leaves over pork and place lid on pot; bring to a boil. Reduce heat to medium-low; cook until pork is tender, about 2 $\frac{1}{2}$ hours.

Meanwhile, stir water and onion in a bowl; let sit 3 minutes and drain. Stir in remaining vinegar, 2 tsp. salt, the garlic, habaneros, and bay leaf; cover and let sit at room temperature for at least 1 hour before serving.

Unwrap and transfer pork to a cutting board; shred into bite-size pieces and transfer to a bowl. Stir in 1 cup cooking liquid from the pot. To serve, divide pork between tortillas; top with pickled onion mixture, the cilantro, and radishes. Serve with lime wedges.

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