



### Smoked Cochinita Pibil

Featured on September 17, 2022 “Celebrating Comida Chingona & the Lowrider Lifestyle” demo with Chef Silvana Salido Esparza

*A staple and often the star of Mayan barbecue, cochinita pibil is what Chef Esparza considers the “mother of all barbecues.” Pork shoulder (or if you are lucky, whole pig) is rubbed in an annatto paste that gives the meat its signature red color and flavor, then it is wrapped in banana leaves before being lowered in a lined pit to slow roast for hours. The result is a rich, moist, and smokey meat, best served over warm corn tortillas with a variety of spicy condiments and salsas. Chef Esparza recommends using a smoker to replicate the fiery flavors of the pit, but low and slow in your home oven will also yield a delicious meal.*

### Smoked Cochinita Pibil

Recipe by Chef Silvana Salcido Esparza

#### Ingredients

- 1 pork shoulder or pork butt
- 8 tablespoons achiote recado paste
- 1 tablespoon white wine vinegar
- 1 pinch dried Mexican oregano
- 1 sour orange, juiced
- 2 cloves garlic, minced
- 2 large banana leaves
- ½ cup garlic, minced
- ½ cup salt, kosher or sea
- 2 tablespoons black pepper
- 2 cups water
- Wood for smoking

#### Directions

Heat smoker to 250 degrees Fahrenheit.

Trim the excess fat from the pork.

In a mixing bowl, combine the achiote paste, vinegar, oregano, orange juice, and garlic. Mix well.

Trim the center core from the banana leaves and run them under hot tap water until the leaves become soft and pliable. Remove the excess water from the leaves and lay them, long edges slightly overlapping, onto the countertop.

Place the roast in a large mixing bowl and add the achiote mixture and cover the roast with the mixture. Add garlic, salt, pepper, and oregano. Place the roast on the banana leaves and wrap it well, completely covering the surface of the roast. Place the roast on a rack inside a roasting pan. Add 2 cups water to the bottom of the pan, place in a 250 degree smoker for 3 hours, uncovered.

Remove from smoker, add 1 cup water and 1 cup sour orange to bottom of pan, tent with foil and place in a pre-heated 275 degree oven for 3 hours.

Alternatively, for the home cook, preheat your home oven to 275 degrees Fahrenheit. Slow roast for 8-12 hours overnight.

Serve with sour orange-pickled red onion, habanero pico de gallo and warm corn tortillas or bolillo rolls

## **Habanero Pico de Gallo**

### **Ingredients**

1 cup red onion, medium dice  
1 cup tomato, diced  
½ teaspoon habanero, diced  
¼ cup cilantro, chopped  
2 limes, juiced  
⅛ teaspoon salt, kosher or sea

### **Directions**

Mix all ingredients together in a large bowl. Taste, adjust seasoning if necessary.

## **Pickled Red Onion**

### **Ingredients**

2 red onions, julienned  
1 bay leaf  
2 cloves garlic, whole  
¼ teaspoon salt, kosher or sea  
1 ½ qt apple cider vinegar or sour orange juice  
6 whole black peppercorns  
1 pinch of salt, kosher or sea

### **Directions**

Place julienned onion in a container and add all ingredients over onions. Stir and store.

## **Barrio Café Guacamole**

### **Ingredients**

1 medium-ripe Hass avocado, cubed  
1 tablespoon finely diced onion  
1 tablespoon finely diced tomato (optional)  
1 tablespoon minced cilantro  
1 jalapeño pepper, finely diced  
1 lime, juiced

Salt, kosher or sea, to taste  
2 tablespoons pomegranate seeds

### Directions

Combine all ingredients except pomegranate seeds into a bowl and toss lightly with a fork (you want to maintain the cubes of avocado). Stir in pomegranate seeds and serve immediately with freshly made tortilla chips.



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