Spriggy’s Puerco Pibil (Yucatan Slow Roasted Pork)

2.2kg (5lbs) of boneless Pork Shoulder. Cut into approx. 2 inch cubes.

¼ cup Annatto Seeds (most Asian stores should have them)

1 tbsp. Peppercorns

1 tsp Whole Cloves

2 tsp Cumin Seeds (can use Ground Cumin if you can’t find seeds)

1 tsp whole Allspice/Pimento

1 tbsp. Salt

Juice of 4 Limes

Juice of 1 big Red Grapefruit. (I usually get the biggest I can find.)

¼ cup Apple Cider Vinegar

8 cloves Garlic

1 medium Red Onion. Diced.

Method:

Grind all dry spices together.

Add all liquids and Garlic cloves into a blender.

Add ground spices into blender as well. Mix. (Be aware the Annatto may stain a plastic blender jug.)

Place pork into a large zip lock bag. Add the whole blender contents to bag.

Add diced Red Onion.

Marinate minimum 1 hour. 4 hours even better. **Overnight the best**.

Place in large casserole dish (with lid) or Large Alfoil Tray.

Cover tightly. I use Alfoil tray and cover tightly with Alfoil. You want it to steam.

Cook in 160c (320f) oven for 4 hours. Serve with rice or in tacos.