

Puerco Pibil

- 5 Pounds Pork Butt
- 5 Tablespoons Annatto/Achiote Seeds
- 2 Teaspoons Cumin
- 1 Tablespoon Pepper
- 8 Balls of Allspice
- ½ Teaspoon Cloves
- 2 Habanero Peppers (for extra spicey, use 3)
- ½ Cup Fresh Orange Juice
- ½ Cup White Vinegar
- 8 Garlic Cloves
- 5 Lemons, juiced
- Tequilla – dose or shot or whole lot

Grind up spices Your grinder will be permanently stained

Blend liquids, peppers, and garlic

Place pork into crock pot

Pour mixture over pork

Let marinate overnight

Cook on low for ten hours

Serve over rice; for additional zip add fresh cilantro, onions, cheese, and sour cream
