Cochinita Pibil Soft Tacos

Description

Make these delicious soft tacos with Cochinita Pibil, a braised pork preparation that originally comes from the Yucatan in Mexico.

Summary

Yield: 4
Prep Time: 4 hours
Category: Main Dish
Cuisine: Mexican
Tags: soft tacos, cochinita pibil

Ingredients

- 3 lbs pork shoulder roast
- 1/2 cup fresh lime juice (juice of 4 to 5 limes)
- 1 cup freshly squeezed orange juice
- 3 ozs achiote paste
- 1 tsp sea salt
- 1/2 cup cilantro, chopped
- 4 lime wedges
- 1/2 red onion, diced
- 4 fresh corn tortillas, small size for soft tacos

Instructions

Mix the orange juice, lime juice, achiote paste and salt in a blender until thoroughly combined. Prepare ahead. Be careful, the achiote paste can stain, so rinse your blender when your done. Allow the marinade to sit for several hours before you are ready to braise the pork.

Cut the pork into small 2 inch square chunks. Leave some of the fat for a more succulent flavor. Place the pork in a glass container and pour the marinade over the meat. Mix well, cover and refrigerate for a minimum of 6 hours, up to 24 hours.

Preheat your oven to 325° F. Line a glass casserole dish with a double layer of aluminum foil. Traditionally, Cochinita Pibil is wrapped in banana leaves which adds a special touch of flavor. You can try the banana leaves if you like, but we'll cook in the foil lined casserole dish here. Transfer the pork with marinade to the foil lined dish and cover the dish with foil, seal tightly. Put the casserole in the oven and bake for approximately 3 hours. You want the pork to be tender, should fall apart when you pierce with a fork.

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When the pork is cooked and tender, remove from the oven and open the foil. Traditionally, Cochinita Pibil is shredded, but we'll leave the small sized chunks of meat more or less intact for soft tacos.

Finely chop the cilantro and dice the red onions.

Heat your corn tortillas in a small skillet over the stove (or zap quickly in the microwave). Place each tortilla on a small saucer sized serving plate. Pour a portion of the braised pork over the tortilla, and be sure to include enough of the sauce. Sprinkle chopped cilantro and diced red onions over the top of each soft taco.

Arrange a lime wedge or two for garnish. Enjoy, these braised pork soft tacos are heavenly!