



Yucatan Pork “Street” Tacos

Ingredients

For the marinade, in a glass mixing bowl combine:

2/3 C freshly squeezed orange juice

2 T Achiote seasoning (available in Mexican markets or online. There is no substitute for this ingredient, so be sure to find some before making this recipe.)

2 tsp. dried oregano, (we prefer the Mexican variety)

3 T cider vinegar

2 tsp. garlic powder (use fresh garlic, if preferred)

1 tsp. salt

1 tsp. black pepper

Preparation

Add the pork to marinate in the refrigerator for at least 4 hours, preferably more

2 1 lb. pork tenderloins, cut into 2” cubes

Transfer the pork and marinating liquid into a heavy Dutch oven. Bring to boil and reduce to simmer for 2 hours.

When cooked, shred the pork pieces with a fork.

Place 2 to 3 spoonfuls of pulled pork in a warm corn tortilla and top with pickled onions (recipe below).

Serve tacos with sides of black beans, guacamole and chips.

PICKLED ONIONS

Ingredients

Make the pickling liquid by combining the following ingredients in a glass bowl:

1/3 C cider vinegar

½ tsp. dried oregano

¼ tsp. salt

½ tsp. ground black pepper

½ tsp. ground cumin

1 tsp. powdered garlic, (use fresh garlic, if preferred)

Preparation

Peel and thinly slice 1 red onion and blanch in a pot of boiling salted water for 1 minute. Drain and place the onions in pickling liquid. Add water, if needed, to cover the onions. Let stand at room temperature for 2 hours. The onions will turn pink and soft. Refrigerate until served.