



## Robert Rodriguez's Puerco Pibil

5 tbsp. Annatto  
2 tsp. Cumin  
8 Allspice  
1/2 tsp. Cloves  
1 tbsp Black Pepper  
1/2 cup Orange Juice  
1/2 cup White Vinegar  
2 Habañero Peppers  
2 tbsp. Salt  
8 cloves Garlic  
5 Lemons  
A splash of Tequila  
5 lbs. Pork Butt  
Banana Leaves

Grind all the spices in coffee grinder used only for spice grinding. Add everything but the pork butt and banana leaves to a blender jar and pulse until it is well mixed. Cut the pork into large chunks. Put the pork and the marinade into a ziploc bag and let it sit in the refrigerator for 3 hours.

Line a pan with the banana leaves and turn out the pork and marinade in to the pan. Fold the banana leaves closed, cover with foil and bake in a 325° oven for 3 hours. Serve with rice.

My adaptation used jalapeño instead of habañeros, rum instead of tequila, and a French oven instead of banana leaves and foil.