





## YUCATAN INSPIRED PORK TACOS

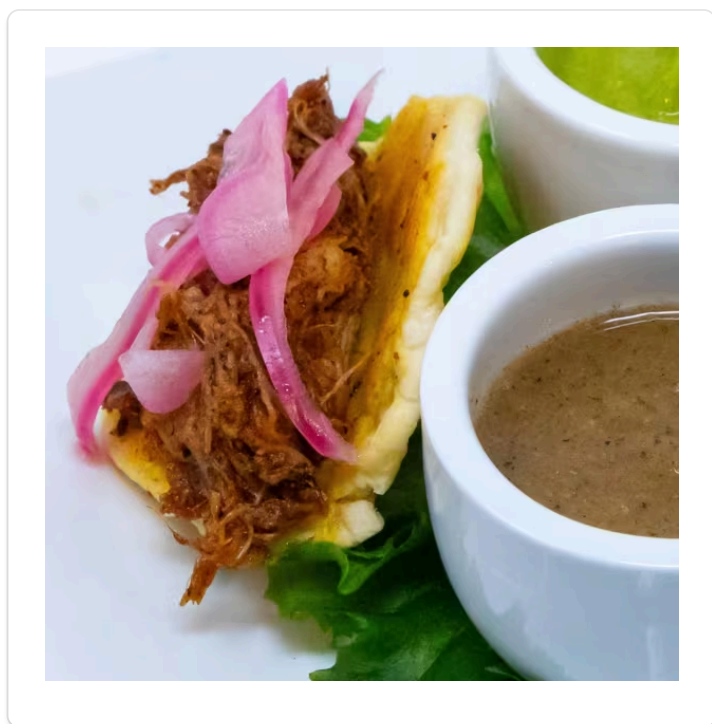
This achiote pork leans all the way into Yucatán depth with charred garlic, warm spices, and bitter-orange tang blitzed into a brick-red paste that stains the pork in that unmistakable, sun-soaked way. As it cooks, the meat turns tender and citrus-smoky, the kind of flavor that feels ancient and intentional. Piled onto fresh tortillas with salsa and pickled onion, the whole dish gives those backyard-pit cooking, tropical daydream vibes.

**Yield: 6 Tacos**

### INGREDIENTS

- 6 Unit  PROOF & BAKE TORTILLA DOUGH BALL WITH WHEAT FLOUR (#14574)
- 1 Unit  Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)
- 2 Unit Whole Garlic Heads, seperated and unpeeled, divided
- 24 Unit Habanero Chillies
- 2 tbsp. Mexican Oregano
- 3 Unit Whole Cloves
- 1 Unit Cinnamon Stick
- 2 tbsp. Whole Black Peppercorns
- 1 tbsp. Whole Cumin Seeds
- 1 tbsp. Whole Allspice Berries
- Salt, to taste
- 1/4 C Achiote Seeds
- 2 tbsp. Lard or Vegetable Oil

6 tbsp. Juice from an Orange, divided



### DIRECTIONS

- 2 Begin making the pork by threading one head of the unpeeled garlic cloves onto a metal skewer and grill directly over the flame. Do this until completely blackened on all sides, about 3-4 minutes, then transfer to a bowl to cool. Alternatively, you can toss in a dry skillet over high heat until blackened. Once garlic has cooled, peel blackened skins off and discard.
- 3 Heat oil or lard in a skillet over medium heat until simmering. Add achiote, Mexican oregano, cloves, cinnamon, black peppercorns, whole cumin seeds, and allspice berries. Cook, tossing and stirring until fragrant, about 2 minutes
- 4 Transfer to a blender along with the blackened garlic, 4 tbsp of each the lime juice, grapefruit juice, orange juice, and the vinegar, soy sauce and a pinch of salt. Blend until smooth. It should have a consistency like ketchup. If too thick, thin it with water until it flows slowly.
- 5 Thoroughly coat the thawed pork with marinade and place in cooler for at least 2 hours or overnight.
- 1 Thaw one 5-pound bag of pork and six tortilla dough balls according to the directions.

temperature is reached,

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**6 tbsp.** Juice from a Lime, divided

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**1/4 C** White vinegar

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**1 tbsp.** Soy sauce

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Pickled onion, for garnish

**7**

While the pork is cooking, begin making the salsa.

**8**

Thread the other head of unpeeled garlic cloves onto a metal skewer and grill directly over the flame. Do this until completely blackened on all sides, about 3-4 minutes, then transfer to a bowl to cool. Alternatively, you can toss in a dry skillet over high heat until blackened. Once garlic has cooled, peel blackened skins off and discard.

**9**

Roast habaneros in a dry skillet over medium-high heat, tossing until charred on most surfaces, about 5 minutes. Transfer to a bowl and allow to cool. When cool enough to handle, pick out stems and discard.

**10**

Combine blackened garlic, habaneros, and 2 tbsp of each the lime juice, grapefruit juice, and orange juice in a blender. Blend until a smooth but pulpy consistency is reached.  
**\*\*Note:** be extremely careful when opening blender to avoid getting liquid or vapors near your eyes and nose.

**11**

Transfer salsa to a bowl, let rest for 15 minutes, then season to taste with salt.

**12**

Remove the pork from the oven. Add to a fresh tortilla with pickled onion and add salsa on the side. Serve.