

Cochinita Pibil (Puerco Pibil)

Yield: 4 min
Total Time: 250 min

Recipe from: <https://www.recipeschoose.com/recipes/mexican-pork-pibil-recipe>

Ingredients:

- 2 tablespoons annatto seeds
- 1 teaspoon oregano
- 1 teaspoon black peppercorns
- 1/2 teaspoon cumin seeds
- 1 clove
- 2 allspice berries
- 1/2 teaspoon canela
- 1 teaspoon salt
- 6 cloves garlic chopped
- 3/4 cup Seville orange juice or 1/2 cup lime juice and 1/4 cup orange juice
- 3 pounds pork butt
- banana leaves or foil

Nutrition:

1. Calories: 610 calories
2. Carbohydrate: 8 grams
3. Cholesterol: 210 milligrams
4. Fat: 38 grams
5. Fiber: 1 grams
6. Protein: 59 grams
7. SaturatedFat: 14 grams
8. Sodium: 1120 milligrams
9. Sugar: 4 grams

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