

# RECIPES. BEING PART OF YOUR PERFECT DISH.

Cochinita Pibil with  
Pickled Rosanna Onions  
by GBC Danny Kingston...

Serves 4

**Cochinita Pibil is a traditional Mexican dish of spicy pulled pork. Danny introduces some freshness to the rich meat with tangy pickled Rosanna onions.**

## Ingredients...

2 Rosanna onions, peeled and sliced thinly  
100 ml white wine vinegar  
1.5 kg joint of pork shoulder  
1 tbs of Achiote paste (well worth ordering from Seasoned Pioneers)  
2 oranges, juiced  
4 limes, juiced  
4 cloves of garlic, finely chopped and crushed into a paste with salt  
2 tsp of dried oregano  
1 tsp of dried chilli  
1 tsp of smoked paprika  
Salt  
Cracked black pepper

## Method...

1. Rub the pork with a generous amount of salt and pepper then put into a large casserole dish. Add the citrus juice, reserving a small amount, and rub into the meat. In a small bowl, mix together the reserved citrus juice, achiote paste, oregano and spices, then rub this mixture over the meat too. The achiote paste can stain so gloves are recommended. Place the lid on the casserole and set aside to marinate for 2 hours
2. Preheat the oven to 120C. Remove the lid and place a rough circle of greaseproof paper over the meat. Return the lid to the casserole, place it in the oven and cook slowly for 7-8 hours. The pork should be beginning to collapse and easy to shred roughly into ribbons
3. Make the pickled onions while the meat cooks: Pour the vinegar into a medium saucepan and bring to the boil. When boiling, add the Rosanna onions and simmer for 1 minute – you want them to keep their bite. Remove from the heat and set aside to cool

Our favourite way to serve cochinita pibil is wrapped in tortillas, with toasted corn (kernels fried in a dry pan), guacamole, and pickled Rosanna onions

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 **Rosanna  
Onions®**