

Yucatán Pork (Cochinita Pibil) Baked in Clay

Served with Yucatán Tomato Sauce, Black Bean Puree and Rice

This recipe was given to us in the 1980s by our dear friends Edward & Jacqueline Heubel, who lived in South America on several occasions during sabbaticals. We have served it several times with fabulous results and great fun breaking open the baker's clay with a hammer to serve. We learned the hard way not to cook this dish in a Pyrex or other glass dish because of the high temperature - use a foil lined metal baking pan to catch any drips. The Sopa de Lima (Lime Soup) is sometimes served as the first course.

Ed & Hazel Bottrell

About 8 servings

Pork and Spices	
3-5 lb	Pork Loin Roast, boneless
1.5 T	Achiote Paste or Chili Powder
2 T	Salt
1.5 T	Garlic, minced
1.5 †	Cumin, ground
1 †	Oregano, dried leaves
1 †	Black Pepper
2 T	Orange Juice
2 T	Lemon Juice
1 T	Cider Vinegar
	Baker's Clay (see recipe)
	Parchment Paper
	Lime Wedges
Baker's Clay	
4 Cups	Flour
1.75 Cup	Salt
1.5 T	Cumin, ground
1.5 Cups	Water
Yucatán Tomato Sauce	
4	Ancho Chili Pepper (dried Poblano)
2/3 Cup	Water, boiling
6 Lg.	Tomatoes, peeled, seeded, chopped
4-6	Green Chili Peppers (hot), seeds and stems removed
2 med.	Onions, quartered
1 lg. clove	Garlic
2 T	Olive Oil
2 T	Orange Juice
1 T	Cider Vinegar

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1 T	Lemon Juice
1 †	Salt
$\frac{3}{4}$ †	Cayenne Pepper
$\frac{1}{2}$ †	Sugar
Black Bean Puree	
$\frac{1}{2}$ lb	Black Beans
1	Ancho Chili Pepper (dried Poblano)
$\frac{1}{4}$ Cup	Water, boiling
1 sm.	Onion, minced
1	Green Chili Pepper (hot), halved, seeds and stem removed
$\frac{1}{4}$ Cup	Lard (or vegetable oil)
4 cloves	Garlic, crushed
1 †	Salt
1 †	Epazote leaves, dried
Rice	

Instructions:

Pork

1. Preheat oven to 500° F.
2. Heat achiote in water to cover in saucepan to boiling, and then reduce heat. Simmer uncovered 5-minutes. Let stand overnight.
3. Place achiote and liquid in blender. Cover and blend until seeds resemble coarsely ground pepper. Combine mixture with salt, garlic, cumin, oregano and pepper in a small bowl.
4. Mix orange juice, lemon juice, and vinegar, and then gradually add 1-2 T of the liquids to the seasonings mixture, stirring until paste consistency. Reserve remaining liquid.
5. Make Baker's Clay. Mix flour, salt, and cumin in large bowl. Sprinkle mixture with water, about $\frac{1}{2}$ Cup at a time, mixing until flour is moistened and dough almost cleans the side of the bowl. Gather in a ball, then roll-out into a 20x18" rectangle on a floured waxed-paper surface and place the parchment paper on top.
6. With the pork fat side up, score fat making 1" deep cuts every inch or so. Rub meat with seasoning paste ensuring that it is in the cuts. Brush with reserved liquid.
7. Place pork fat side down on parchment paper on the rectangle of baker's clay. Wrap the pork completely in the parchment paper, then the baker's clay, smoothing and sealing the seams.

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8. Place the pork on a foil-lined metal roasting pan, seam side down (fat side up), ensuring that the seams stay sealed. Puncture the clay with small holes in a few places on the top. Optional, insert a meat thermometer.
9. Roast until thermometer registers 170° F, about 2.5 hours.
10. Crack clay with a hammer and peel off parchment paper. Serve with lime wedges, heated Yucatán Tomato Sauce, Black Bean Puree and Rice.

Yucatán Tomato Sauce

1. Remove stems, seeds, and veins of ancho chili peppers while rinsing under cold water. Cut anchos into 1" pieces and place in 2/3 Cup boiling water. Let stand 45-minutes. Caution, do not touch eyes, and wash hands after working with chilies
2. Blend chilies with tomatoes, green chili peppers, onions, and garlic. Puree until smooth.
3. Heat oil in skillet over medium heat. Simmer uncovered, stirring occasionally for 15-minutes. Stir in remaining ingredients. Simmer until raw taste disappears, about 30-minutes. Add water if sauce becomes too thick.
4. Note: Yucatán Tomato Sauce tastes best when made 2-3 weeks before serving. Sauce can be stored in refrigerator and used for other dishes such as Eggs Motul.

Black Bean Puree

1. Rinse beans and soak in cold water overnight.
2. Exchange water. Heat beans to boiling, then simmer uncovered until beans are soft, about 2-3 hours, adding water if necessary. Cool.
3. Puree beans in a blender until smooth, and then return to the saucepan.
4. Remove stems, seeds, and veins of ancho chili peppers while rinsing under cold water. Cut anchos into 1" pieces and place in 2/3 Cup boiling water. Let stand 45-minutes, and then blend until smooth.
5. Sauté pureed chili mixture, onion, green chili pepper, garlic, salt, and epazote in lard over medium heat until golden, about 3-minutes.
6. Stir in pureed beans, and heat until hot, stirring constantly. Add water if needed. Remove green chili before serving.