

Pork & Poultry Pit Marinade



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17667 16054

16 oz.

\$ 12.95 Shipping Included

A cochinita pibil and pollo pibil marinade originating from the lowland Maya of Yucatán, Mexico. Grinding the annato seed from the achiote tree to make a mild brick-red powder mixed with naranja agria (a sour orange), the resulting paste is rubbed on pig (pork) and chicken (pollo). The carnes (meat) is wrapped in banana leaves and placed in a pibil, an earthen cooking "pit", which pibil is then filled with dirt. The banana leaf wrapped seasoned meat is then allowed to steam cook for most of a day. Unwrapped after being dug up, the cochinita and pollo fall apart in their juices. **Using a crockpot to duplicate the pibil-style of cooking**, the juicy pibil meats are accompanied by MONTEZUMA Brand **Salsa Verde**, arroz y frijoles (rice & beans), and fresh tortillas.

Aside from the achiote paste bricks found in Mexican markets, Chuck created a user-friendly liquid **Pork & Poultry Marinade**...the **Mayan Magic** for succulent pork and chicken with authentic pibil flavor...a MONTEZUMA Brand original! No salt, no added sugar, and Gluten-Free.