

PULLED PORK & GUAC

Ingredients

- 1/2 teaspoon cumin seeds*
- 1/4 teaspoon whole allspice*
- 1/2 teaspoon black peppercorns*
- 2 tablespoons achiote (annatto) seeds*
- 6 large garlic cloves, coarsely chopped*
- 1 1/2 teaspoons salt*
- 1 teaspoon dried oregano (preferably Mexican), crumbled*
- 1/3 cup fresh orange juice*
- 1/3 cup distilled white vinegar*
- 3 pound pork shoulder chops (3/4 inch thick)*
- 1/2 cup water*



Cooking Instructions

Marinate pork

Toast cumin, allspice, and peppercorns together in a dry heavy skillet over moderate heat, stirring, until fragrant, 1 to 2 minutes. Finely grind toasted spices with achiote in an electric coffee/spice grinder or with a mortar and pestle. Mince garlic and mash to a paste with salt using a heavy knife, then transfer to a 2 1/2- to 3-quart shallow glass or ceramic baking dish. Stir in spice mixture, oregano, orange juice, and vinegar. Add pork and rub meat all over with marinade. Marinate pork, covered and chilled, at least 2 hours.

Preheat oven to 325°F.

Bring pork to room temperature, then add water to baking dish and cover tightly with foil. Bake in middle of oven until very tender, 1 3/4 to 2 hours. (Leave oven on.)

Uncover pork and, when cool enough to handle, shred meat on a cutting board, discarding bones and excess fat. Transfer meat and any juices accumulated on cutting board to baking dish.

Using Laurie's Buffalo Gourmet Chipotle and White Corn Chips, top with pulled pork and a dab of guacamole. Serve warm.