



# Yucatan-style Shredded pork tlacoyos

## Ingredients

### Tlacoyos

- 2 cups of MASECA® Antojitos corn masa flour
- 1 1/3 cup of warm water
- refried black beans
- 2.2 pounds of pork loin
- 3.5 ounces of annatto paste
- 1 cup of orange juice
- ½ cup of lime juice
- 1/3 cup of pork lard
- 1 banana leaf, grilled
- Salt to taste

### Habanero salsa

- 1 cup of red onion, chopped
- 1/3 cup of lime juice
- 1 habanero pepper, grilled and chopped
- Oregano to taste
- Salt to taste

## Preparation

1. Mix MASECA® Antojitos corn masa flour with water. Using your hands, knead for 2 minutes until you form a soft and uniform dough.
2. Divide masa in 12 portions and form masa balls. With your hands, flatten the masa balls to form little patties in the shape of “tlacoyos” (oval shape). Cook in a hot griddle at medium heat until completely cooked from both sides.
3. Dissolve annatto paste with Orange and lime juice and salt. Pour over the meat and marinate for 2 hours in the refrigerator.
4. In a pot, place the banana leaf, then add the meat and the pork lard. Close the pot and cook at medium heat for 1 hour and 30 minutes. Shred meat and set aside.
5. Mix all the ingredients for the sauce and set aside.
6. Place shredded pork on top of the tlacoyos and salsa.  
Tip: Garnish with sour cream and aged cheese.