



# Yucatan-Style Shredded Pork Tostadas

## Ingredients

### Spicy Pickled Vegetables:

- 1 tablespoon of oregano
- 3 purple onion, thinly sliced
- 2 cups of water
- 3 cups of ice
- 3 habanero peppers, sliced
- 2 cups of vinegar
- Salt to taste

### Panuchos:

- 36 tortillas made with MASECA® Nixtamasa corn masa flour
- ½ cup of annatto paste
- 1 garlic clove, roasted
- ½ onion, roasted
- 1 tomato, roasted
- 2 cups of bitter orange juice (or normal juice with lime juice)
- 1.30 pounds of pork shoulder
- 3 cups of black beans, cooked
- 2 epazote springs
- 1 tablespoon of pork lard

## Preparation

### Spicy Pickled Vegetables:

1. Heat a pan and toast oregano leaves (the leaves can break or crumble). Set aside.
2. Cook onions and set aside for 3 minutes. Discard water and cover onions with ice. Once the onions are at room temperature or cold, strain and throw away water and ice.
3. In a bowl, add vinegar, water, and salt until completely dissolved.
4. Add onions and habanero slices to the vinegar mix and season with salt. Onions and habanero slices must be submerged in the vinegar mixture. If not, add water.
5. Refrigerate in a closed container until serving.

### Panuchos:

6. Blend annatto paste, garlic, onion, tomato, and orange juice.
7. Cover pork shoulder meat with the paste and marinate all night.
8. Cover meat with aluminum foil and bake at 320° F for two hours or until fully cooked and the meat can be shredded easily.
9. Blend beans with epazote leaves. Heat pork lard and fry beans until thicken, season with salt to taste.
10. Slightly fry tortillas made with MASECA® Nixtamasa with little oil.
11. Spread beans on the tortilla, add pork and pickled vegetables.