

Hey everybody!! today i made a dish called Pork With Achiote..There is a dish called Chanco from Nicaragua that inspired me to make this.. I know its not traditional to it but i did not feel like frying up pork in lard this day...Still a great dish it is so flavorful the aroma from the achiote is wonderful!

Buy Achiote Here! <http://www.mexgrocer.com/3118.html?gc...>

Ingredients:

3 Pounds of country style pork (Or any cut)

1 Tbsp of sofrito

1/2 Tbsp of adobo seasoning (Or salt to taste)

1 Tbsp of garlic powder

1 Pinch of black pepper

1 Tbsp of oregano

50 Grams of achiote in paste

4 cups of water