



Achiote Braised Pork Tostadas

For the tortillas:

20-30 corn tortillas

Fry at 350 degrees until the oil completely stops bubbling, then drain on paper towels, seasoning lightly with salt if desired.

For the pork:

1 boneless pork shoulder, roughly 2 pounds
1/2 cup dry white wine
4 ounces achiote paste
3 oranges, juice only
1 lemon, juice only
1/2 teaspoon dried Mexican oregano
1 tablespoon freshly minced garlic
6 guajillo chiles
1 habanero pepper (optional, for extra heat if desired)
salt and pepper to taste

Begin by removing the stems and seeds from the guajillos. In a medium sized saucepot, boil the guajillos in simmering water (covered) for 30 minutes to soften them up and rehydrate them. Drain the water, then add the guajillos to all other ingredients (except for the pork) and puree in a blender until smooth. Place the pork shoulder in a Dutch oven pot and pour the liquid mixture over the top. Place in a 250 degree oven for 4 hours, until the pork is fork tender and easy to shred. Pull apart the pork with two forks and stir with the sauce until well combined. Serve the pulled achiote pork on crisp corn tortilla shells, topped with pickled garnish.

For the garnish:

1 large purple onion
3 large fresh jalapenos (stems, veins and seeds removed)
10 limes
salt to taste

Cut the onions and jalapenos into thin julienned strips and soak in freshly squeezed lime juice and desired amount of salt for at least 2 hours.

Other optional garnishes: Sour cream, refried beans, grated cheese or fresh cilantro leaves also make great accompaniments to this kind of tostada.