



Mexican Dinner Night: Pibil
with Chef Bridget Charters

Hot Queso Panela with Tomatillo Salsa and Tortilla Chips
Braised Pork Blade Steaks with Pibil Sauce
Mexican style Black Beans

Equipment:

- Sauce pan
- Blender
- Baking dish (ideally oval shaped)
- Heavy skillet with a fitted lid
- Slotted spoon or spider
- Medium pot
- Chef knife
- Cutting board

Ingredients:

- 1 bunch cilantro
- 6 medium tomatillos, hulled, washed and cut in half
- 2 jalapeno peppers
- 3 small white onion
- 1 head garlic
- salt and pepper
- 2 tablespoons white wine vinegar
- 8 ounces panela cheese
- 4 pork shoulder chops, or pork loin chops with bone
- 2-3 tablespoons olive oil
- 2 oranges
- 1 lime
- 1 brick achiote paste
- 2 teaspoons ground cumin
- ½ cup chicken stock or water
- 1 pound black beans
- 1 bay leaf
- A bag of your favorite tortilla chips