

Quintana Roo Style Pork and Cabbage – *Makum de repollo*



Ingredients

- 1 ½ lb (680g) boneless pork meat, such as loin or shoulder; excess fat removed, sliced into chunks
- 1 small cabbage
- 2 tomatoes; washed, stem spot removed, halved, and sliced
- ½ white onion; peeled, and sliced thinly
- 1 tsp ground cumin
- 1 tsp dry Mexican oregano, **or** ½ tsp dry marjoram
- 1 tsp ground black pepper
- ½ tsp ground allspice
- 1 tsp salt, plus more, to taste
- 2 cloves garlic; peeled and minced
- 6 tbsp sour orange juice, **or** ¼ cup orange juice plus 2 tbsp vinegar
- 2 tbsp lime juice; preferably freshly squeezed

Place cumin, oregano (or marjoram), salt, black pepper, allspice and minced garlic in a non-reactive, shallow dish; add lime and sour orange juices, and stir to form marinade. Arrange meat in the container, in a single layer, flipping and stirring to coat with marinade on all sides. Cover container and place in the fridge, allowing meat to marinate for at least 2 hours, and up to overnight. When ready to start cooking, carefully remove six to eight of the outer leaves of the cabbage; wash, dry, remove hard part with a sharp knife, and reserve. Slice cabbage in half, and remove hard core from each half. Slice cabbage, traditionally thinly, or for a firmer final texture, into strips about half an inch (1.25 cm) wide. Place sliced cabbage in a bowl, fill with water and add some vinegar, to disinfect; allow sliced cabbage to sit in the bowl for twenty minutes, then transfer to a colander to drain most of the vinegary water. Reserve. Place a wide, large pot on the stove, and pour one cup of water in; arrange half of the reserved cabbage leaves as a bed at the bottom of the pot. Place half of the marinated meat in a single layer, on top of the leaves. Top meat with half the onion and tomato slices, and season with salt, to taste. Top with some sliced cabbage, then start layers again, with the rest of the meat, onions and tomatoes; pour any liquid left from the marinade over all the ingredients in the pot. Add another layer of cabbage (there might be some sliced cabbage leftover for another use). Place the rest of the cabbage leaves on top of everything, as a wrap, tucking in around the edge of the pot. Cover pot with lid, then place a heavy object on top, to improve the seal. Turn on the stove to high heat for five minutes, then reduce to medium. Cook for one hour, then open to check doneness, by piercing a piece of meat with a fork, or tongs; it should fall apart easily; If the meat does not fall apart, then place leaves back, close pot, and check every thirty minutes, until meat is tender. Depending on the size of the meat chunks, it could take from one, to up to two hours. To serve, place a portion including meat, cabbage, tomatoes and onions in a bowl, then add some broth.