

## Pasteles

Serves 6

### Achiote Oil:

2 tablespoons achiote seeds

1/2 cup light olive oil

### Masa:

5 green bananas, peeled and chopped

1 green plantain, peeled and chopped

1 pound peeled and chopped yautia

1/2 pound peeled and chopped yucca

1/2 pound peeled and chopped calabaza

1 potato, peeled and chopped

salt and pepper to taste

milk as needed to puree

### Filling:

3 tablespoons light olive oil

2 pounds pork butt or shoulder, cut into small cubes

salt and pepper to taste

6 cloves garlic

1 Spanish onion, roughly chopped

1 green pepper, roughly chopped

1 15 ounce can tomato sauce

2 packets Goya Sazon Con Culantro Y Achiote

1 tablespoon fresh oregano, chopped

red pepper flakes to taste

juice of 1-2 lime, to taste

1 cup chopped fresh cilantro

### Assembly:

pimento stuffed olives

banana leaves, hard pine removed cut into a 12x12 square

cryo-vac bags

To make filling: Heat oil in a large dutch oven over high heat. Season pork with salt and pepper and brown in oil. Remove from pan. Meanwhile, chop garlic in a food processor until fine. Remove and add to oil, saute until fragrant, about 1 minute. Separately, chop onion and pepper in food processor until fine. Add to the garlic and cook, about 4 minutes. Next, add tomato sauce, Sazon, oregano and red pepper flakes to the onion mixture. Return meat to the pot, cover and bring to a gentle simmer. Cook, stirring occasionally, until tender, about 2 1/2 hours. Stir in cilantro and lime juice and adjust seasoning, if necessary. Allow to cool slightly.

Meanwhile, make masa: puree each vegetable separately in a food processor until it resembles oatmeal - add a little milk while pureeing, if necessary. Combine all purees and season well with salt and pepper.

To assemble, lay out a banana leaf and brush liberally with achiote oil. Spread about 1/2 cup masa over the banana leaf leaving about 2 inch border on the sides and 1 inch border on top and bottom of banana leaf. Arrange about 3 tablespoons pork filling in a strip down the center of masa. Dot filling with a few olives. Fold the top edge over the filling then fold the bottom edge up. Fold in sides to make a rectangular package. Cryovac according to package instructions. Repeat process to make about 12-15 pasteles. Bring a large pot of water to boil. Add vacuum-packed pasteles and return water to gentle simmer. Cover, and simmer for 1 - 1 1/2 hours. Turn pasteles occasionally to ensure even cooking. Remove pasteles from plastic and serve.