

# Recipe for the Month of July

## Norm's Black Hills Barbacoa

### Ingredients:

2 oz achiote paste  
1 1/2 cups Black Hills BBQ sauce\*  
2 lbs lamb, pork or beef  
Juice of 1 large orange with pulp  
2 tbsp apple cider vinegar  
1 cup water

### \*Notes:

To make sauce, mix 2 tbsp. Black Hills into 1½ cup ketchup. To make in a crock pot, follow directions below but in a crock pot. Set on low and cook for 8-10 hours.

### Directions:

Preheat oven to 400 degrees. Mash achiote paste into BBQ sauce until thoroughly combined. Place in a Dutch oven or casserole and spread sauce over all sides of meat. Squeeze orange juice and pulp over meat and pour in remaining ingredients. Cover and place in oven, cook for 40 minutes, remove cover and cook for 10 more minutes.

### Serving Suggestions:

To make a nice serving sauce, pour 1 cup of the liquid from the cooked barbacoa into a sauce pan. Working over a medium/high heat, stir until reduced to a thick sauce, about 10-12 minutes. Try serving barbacoa on tortillas, sprinkled with your favorite shredded cheese, topped with a spoonful of this tasty sauce.

### Yields: 6-8

### Thanks to:

Norm, Savory Spice Shop customer