

# 12 best pork dishes in the world

The website TasteAtlas has compiled user opinions and come up with a list of the 12 best pork dishes in the world.

## 1. Gringas: Traditional Mexican Food



Gringas is a popular Mexican street food, considered a quesadilla. It is made with a flour tortilla, stuffed with cheese, pork al pastor (a type of marinated pork roasted on a skewer), pineapple, white onion and cilantro.

The stuffed tortilla is then grilled on a flat grill until the cheese melts and the tortilla shell becomes crispy and golden brown.

There are two popular ways to prepare it: Fold one tortilla over the filling inside or use two tortillas, sandwiching the filling in between.

## 2. Cochinita Pibil: Specialty of Yucatan, Mexico



Originating in the Yucatán Peninsula, cochinita pibil is a dish with roots in Mayan cuisine that dates back hundreds of years. Traditionally, it is made from a whole suckling pig, marinated in a spice mixture containing annatto, wrapped in banana leaves, and roasted underground over hot stones until the meat is melt-in-your-mouth tender. However, for home cooking, ham hocks or shoulder cuts are often used, as they have more marbling and connective tissue, which makes the meat tender and juicy when slow-cooked.

The marinade is created by grinding the ingredients: Red cashews, black pepper, Mexican oregano, garlic, onion, cloves, cinnamon. Then, mix this mixture with sour orange juice and salt, giving the meat a rich, aromatic, and characteristically soft flavor.

### **3. Carnitas: Mexican-style fried pork**



Originating in the Mexican state of Michoacán, carnitas means 'little pieces of meat' in Spanish. It is made by cooking pork in a large amount of lard for hours, resulting in the perfect balance of tender, juicy inside and crispy, golden brown outside.

All parts of the pig can be used in this dish, including the feet, head, and organs. The meat is usually lightly seared to create a crispy crust, then slowly braised in lard until tender and fork-tearable.

Traditionally, the meat is marinated with only salt, but many modern recipes add bay leaves, onions, garlic, and orange juice for added flavor.

### **4. Perni: Puerto Rican Roast Pork**



Pernil is a popular Puerto Rican (U.S. territory) pork roast that requires patience and a bit of knife skill. It is typically made with pork shoulder, specifically the upper arm and lower shoulder (hams can also be used).

The meat (usually 3-5 kg) is washed and dried. The skin and fat on the surface are removed but one end is left attached to the meat, so that it can be put back after marinating. Deep cuts are made into the meat in several places and then stuffed with a mixture of spices: garlic, bell peppers, marjoram, vinegar, olive oil and salt.

Once marinated, pernil is slow-roasted for hours until the meat is tender, juicy and the skin is crispy. It is a traditional Puerto Rican holiday dish, often served with rice, beans and fried plantains.

#### **5. Tacos al Pastor: Mexican style roasted pork**



Tacos al pastor is one of Mexico's most famous street foods, with a harmonious combination of fragrant roasted pork, soft and chewy tortillas and delicious fresh toppings.

The dish originated with Lebanese immigrants to Mexico in the late 19th century, bringing with them shawarma – thinly sliced, roasted, seasoned lamb. Mexicans adapted the dish by replacing the lamb with seasoned pork, using annatto chili powder, garlic, vinegar, pepper, oregano and orange juice to create the distinctive red color and rich flavor.

After being roasted on a vertical skewer, the pork is thinly sliced, placed on a tortilla, and served with onions, cilantro, chili, salsa, and especially fresh pineapple – a controversial ingredient that enhances the sweetness and

balances the flavor.

Today, Tacos al pastor is not only popular in Mexico but has also become a global street food icon, attracting diners thanks to its unique blend of Middle Eastern flavors and Mexican style.

## **6. Lechona: Colombian specialty stuffed pork**



Lechona is a traditional Colombian dish, often appearing during major holidays such as Christmas, New Year and festivals. Due to the elaborate preparation, this dish is mainly prepared for large parties.

The dish is made from a whole pig (usually weighing around 100kg), which is cleaned of its internal organs and stuffed with a filling of marinated pork, split peas, garlic, green onions and dill. The marinade can be supplemented with black pepper, salt and sometimes paprika (a red powder made from bell peppers) for colour.

After being stuffed, the pig is placed in a clay oven and roasted for about 12 hours, which helps the skin become crispy while the filling inside becomes soft and flavorful.

With one lechona able to serve up to 800 - 900 people, this is not only a dish, but also a culinary symbol of Colombia during important reunions and festivals.

## **7. Carne de Porco à Alentejana: Portugal's Strange Dish**



Carne de Porco à Alentejana is a typical dish of the Alentejo region (Portugal), characterized by its unique combination of richly marinated pork and fresh clams – a fusion of land and sea cuisine.

The pork is cut into cubes, then marinated overnight with a mixture of white wine, crushed garlic, salt, pepper, bay leaves and ground chili to absorb the flavor.

The next day, the meat is fried in lard, then simmered with the marinade until tender. When it is almost done, the clams are added, waiting for them to open before being enjoyed.

The dish is often served with crispy fried potatoes and fresh coriander, creating a harmonious flavor between fatty, salty and fresh.

## **8. Tonkatsu: Japanese deep-fried pork cutlet**



Tonkatsu is one of Japan's most popular dishes, inspired by the Austrian Wiener Schnitzel but with a Japanese twist. The pork cutlet is breaded and deep-fried, and is typically served with shredded cabbage, white rice, and Tonkatsu sauce.

To prepare this dish, the Japanese choose pork loin, lightly pound the meat to soften it, then season with salt and pepper. The pork is dipped in flour, egg and Panko breadcrumbs to create a crispy crust. Deep-fry at 170-180°C until the meat is golden brown. When cooked, cut into bite-sized pieces and serve with Tonkatsu sauce, white rice and salad.

Tonkatsu is best made with Kurobuta pork (Kagoshima black pig), known for its tenderness, juiciness and distinctive flavor. It is a popular dish in Japanese restaurants and loved all over the world.

## **9. Lechon – Famous roasted pig of the Philippines**



Lechon (also known as Lechon Baboy) is a famous whole roasted pig dish of the Philippines, often appearing in festivals, weddings, and birthdays. The special feature of this dish is the crispy golden brown skin, covering the soft, fragrant, fatty meat inside.

To make this dish, a whole pig is cleaned, its organs removed, then stuffed with lemongrass, garlic, onions, bay leaves and spices. The outer skin is brushed with oil or a special sauce to help the skin become crispy and shiny when roasted. The pig is skewered on long sticks and slowly roasted over charcoal for about 5 hours, constantly turning to cook evenly.

Once the skin is perfectly golden brown, the lechon is ready to serve.

#### **10. Hong Shao Rou (Spicy Pork Belly): Chinese Braised Pork Belly**



Hong Shao Rou is one of the most famous and distinctive dishes in Chinese cuisine, especially popular in Hunan and Zhejiang provinces, and also very popular in Shanghai. This dish is characterized by tender braised pork belly, infused with rich flavors from soy sauce, caramelized sugar, spices such as ginger, garlic, star anise, cinnamon, and a little Shaoxing wine.

The pork belly is cut into thick pieces, then braised with a mixture of spices, creating a shiny, red, sweet crust, while the inside remains soft.

The Shanghai version of this dish uses both light and dark soy sauce to create a harmonious balance of color and flavor, while the Hunan version often adds spices such as dried chili peppers and bay leaves to add a spicy kick. Red braised pork belly is not only a delicious dish but also a symbol of the perfect combination of sweet, salty and spicy elements, creating an extremely attractive culinary experience.

#### **11. Porchetta di Ariccia: Traditional Italian dish**



Porchetta di Ariccia is a famous traditional dish of the Lazio region, especially in Ariccia (a town near Rome) of Italy.

This dish is made from pork, usually the belly or shoulder, which is marinated with spices including garlic, rosemary, salt, pepper and sometimes orange peel to create flavor. After being marinated, the pork is rolled up and roasted over high heat, creating a crispy outer layer, while the meat inside remains moist, tender and flavorful.

Porchetta di Ariccia is not only a festive dish, but also a specialty at family parties or festivals. It is usually cut into thin slices and served with crusty bread or salad, creating a perfect combination of flavors.

## 12. Tourtière: Canadian French Meat Pie



Tourtière is a traditional Quebec meat pie, especially popular during festive occasions such as Christmas and New Year. This dish consists of a minced meat filling (usually pork or beef), cooked with many typical spices such as cinnamon, cloves, nutmeg and mixed spices. Ingredients such as onions, potatoes and sometimes Shaoxing wine are also added to create rich flavors.

Tourtière is baked in a thin, crispy crust, creating the perfect texture, crispy on the outside and soft on the inside. It is often served with cranberry sauce, pickled radishes or other sweet and sour dishes, which help to highlight the distinctive flavor of the meat.

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