

I learned to cook my first bowl of rice when I was six years old, and in the years since creating recipes and experimenting in the kitchen has become one of my favorite forms of expression. My wife still claims she fell in love with me for my French fries, which I was wise enough to feed her shortly after we met. When we started planning our wedding, we knew we wanted to center the experience around food, but were on a tight budget and couldn't afford catering. Some friends of ours had just acquired a smoker and offered to let us borrow it for the day. I had never smoked meat before, but after doing a bit of research and thinking about some of our favorite foods, I came up with this recipe for chipotle pineapple pork. I wanted the meal we served our guests to be a celebration of our tastes and this recipe unites my wife's love of barbeque (she's from Alabama) with one of my favorite childhood recipes, pineapple citrus pork chops. I added chipotle peppers in the Mexican tradition, in honor of our favorite cuisine.

It was a hit -- we bought 28 pounds of pork for 40 guests and didn't get to bring home any leftovers!

Smoked Chipotle Pineapple Pork

Ingredients:

- 4 lbs boneless pork shoulder
- 3 (approx) tablespoons extra-virgin olive oil
- 1 to 2 tablespoons of salt
- 4 tablespoons of brown sugar
- 4 teaspoons of paprika
- 2 teaspoons ground coriander
- 4 teaspoons ground cumin
- 4 teaspoons dried oregano
- 2 teaspoons ground black pepper
- 1 teaspoon crushed red pepper
- 2 chipotle peppers in adobo sauce
- 2 teaspoons of the adobo sauce
- 3 to 4 large cloves of garlic
- Lime juice (4 tablespoons or 50 ml)
- Pineapple juice (8 tablespoons or 100 ml, approx half of a pineapple)
- 1 bag of applewood chips for smoking

Directions:

Place all the spices with the olive oil and the juices in a blender. Blend until you get a homogenous paste.

Place the pork shoulder and the paste in a Ziploc bag, making sure the paste completely covers the surface of the pork.

Let marinate in the refrigerator for at least 12 hours, or a maximum of 3 days.

Before cooking, place the wood chips in a bucket of water and let them soak for 30 minutes.

Preheat the smoker to 350 ° F. Place the wood chips over the open flame and cook the pork until the internal temperature reaches 160° F.