

Tacos al Pastor



Ingredients:

For the Marinade:

- 2 pounds (about 1 kg) pork shoulder, thinly sliced
- 3 dried guajillo chilies, stemmed and seeded
- 2 dried ancho chilies, stemmed and seeded
- 3 cloves garlic
- 1 small onion, chopped
- 1/4 cup white vinegar
- 1 tablespoon achiote paste
- 1 teaspoon dried oregano
- 1 teaspoon ground cumin
- 1 teaspoon ground coriander
- 1 teaspoon salt
- 1/2 teaspoon black pepper
- 1/2 cup pineapple juice

For Tacos:

- Small corn tortillas
- Pineapple, finely chopped
- White onion, finely chopped
- Fresh cilantro, chopped, Lime wedges

Instructions:

1. Prepare the Chilies:

- Heat a dry skillet over medium heat and toast the dried guajillo and ancho chilies for a few seconds on each side until fragrant.
- Place the toasted chilies in a bowl, cover with hot water, and let them soak for about 15-20 minutes until softened.

2. Make the Marinade:

- In a blender, combine the soaked chilies (remove from water), garlic, chopped onion, white vinegar, achiote paste, dried oregano, ground cumin, ground coriander, salt, black pepper, and pineapple juice.
- Blend until you have a smooth marinade.

3. Marinate the Pork:

- Place the thinly sliced pork shoulder in a large bowl.
- Pour the marinade over the pork, ensuring each piece is well-coated. Cover the bowl and refrigerate for at least 4 hours or, ideally, overnight.

4. Prepare the Tacos:

- Preheat a grill or grill pan over medium-high heat.
- Thread the marinated pork slices onto skewers or use a grill basket.
- Grill the pork slices until fully cooked and slightly charred on the edges.

5. Warm the Tortillas:

- Heat the corn tortillas on the grill or in a dry skillet until they are warm and pliable.

6. Assemble the Tacos:

- On each warm tortilla, place a few slices of the grilled pork.
- Top with chopped pineapple, finely chopped white onion, and fresh cilantro.

7. Serve:

- Serve the Tacos al Pastor with lime wedges on the side.
- Optionally, you can serve with salsa or hot sauce.

Enjoy your flavorful and authentic Tacos al Pastor! The combination of marinated pork, pineapple, and the other toppings creates a delightful and satisfying taco experience.