

# PORK AL PASTOR TACOS WITH PINEAPPLE

F MEDIUM

Last Modified: 07/03/2016

PREP: 1 Hr  
COOK: 2 Hrs  
STOVETOP

MEXICAN

MAKES 8 SERVINGS

QUA	MEASURE	INGREDIENT	PROCESS
3 ~ 4	Pounds	Pork Butt Roast (Boneless)	Sliced
1	Whole	Fresh Pineapple	Sliced
20	8 Inch	Flour Tortillas (Old El Paso)	Toasted
OR			
20	6 inch	Corn Tortillas (Any U Like)	Toasted
1	Whole	Lime	Wedged
1	Bunch	Fresh Coriander Leaves (Cilantro)	Chopped

MARINADE & SAUCE			
10	Whole	Dried Guajillo Chiles	
OR			
10	Whole	Dried Ancho Chiles	
1 1/2	Cups	Water	
6	Whole	Plum Tomatoes	Halved
OR			
6	Whole	Roma Tomatoes	Halved
8	Cloves	Garlic	Peeled
4	Whole	Dried Bay Leaves	
2	Tsp	Kosher Salt	
1/2	Tsp	Fresh Ground Black Pepper	
1/2	Tsp	Ground Cumin	
1/8	Tsp	Ground Cloves	
3/4	Tsp	Granulated Sugar	

PREPARATION	
<b>TOOLS</b>	1) Medium Mixing Bowl 2) Food Processor OR Blender 3) Charcoal OR Gas Grill 4) Dutch Oven & Lid 5) Basting Brush 6) Fine Wire Strainer
<b>PREP</b>	<b>BUTT:</b> Place the Pork Butt in the freezer for 1 Hour. Remove and slice it across the grain into 1/2 inch thick planks, trimming any excess fat off of the outside as you go.
<b>PREP</b>	<b>DISH</b> 1) Peel, core and slice the Pineapple into 1/4 inch thick slices and set them aside. 2) Slice the Lime into wedges and set them aside. 3) Chop the Cilantro Leaves and set them aside.
<b>PREP</b>	<b>MARINADE &amp; SAUCE</b> 1) Halve the Tomatoes pole-to-pole and set them aside. 2) Peel the Garlic Cloves and set them aside.

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<b>1</b>	In a dutch oven over medium high heat, toast the dried Chile Peppers until they become pliable, about 3 minutes). Set them aside to cool. Add in the Water, Tomatoes Garlic, Bay Leaves, Salt, Sugar, Pepper, Cloves and Cumin and stir to mix. Remove the stems from the Peppers and add them in the dutch oven, stir to make certain the Peppers are covered with the liquid. As soon as it comes up to a simmer, reduce the heat to medium low. Cover and let simmer until the Peppers and Tomatoes are soft (about 20 minutes)..
<b>2</b>	Transfer the contents of the dutch oven into a food processor. Puree it until smooth (about 1 to 2 minutes). Pour it through a fine wire strainer over a bowl. Press and shake the strainer to force the liquid Sauce through. Discard the left over solids.
<b>3</b>	Return the Sauce to the dutch oven over medium high heat, add in the slices of Pork and bring them to a simmer. Reduce the heat to medium low. Set the dutch oven cover on slightly ajar so the steam will escape and allowing the Sauce to thicken. Braise the Pork for approximately 1 1/2 hours. Checking often to see if it is tender. Do NOT cook it to the point the Pork begins to fall apart. Once the Pork is tender, transfer the Pork to a plate for Grilling and reserve the Sauce in a bowl. Reserve 1/2 Cup of that Sauce for Basting on the Grill and place another 1/2 Cup of the Sauce back into the dutch oven. Squeeze the Lime Juice from 2 Wedges into the dutch oven sauce
<b>4</b>	<b>GRILL PREPARATION:</b> Turn the Gas Grill to high heat with the cover closed until the grates are smoking (about 15 minutes). Turn the heat down to medium, remove any old crud with a wire brush. Using a cloth dipped in Vegetable Oil, wipe the grates down (this will, over time, eventually create a non-stick surface on the grates).
<b>5</b>	Brush each slice of Pineapple with Vegetable Oil and sprinkle them lightly on both sides with Salt
<b>6</b>	Brush the Pork Slices with some of the reserved Sauce and place them on the Grill, Sauce side down. Add the Pineapple Slices on the Grill.. Grill the Pork and Pineapple for 5 to 7 minutes on the first side. Brush the remaining reserved Sauce on the Pork Slices and turn them over. The Pork should be lightly Charred - if not, WAIT to turn. Turn over the Pineapple Slices. Grill for another 5 to 7 minutes on the second side, again until lightly Charred. Remove the Pork and Pineapple Slices to a cutting board.
<b>7</b>	Bring the reserved Sauce in the dutch oven up to a simmer. Slice the Pork Planks into 1/2 inch x 1/2 inch long strips and place them back into the simmering Sauce, toss the Pork to coat evenly with the warm Sauce. Chop the Pineapple Slices and set them aside. Strip the Cilantro Leaves from the stalks and coarsely chop the Leaves.
<b>SERVE</b>	Toast the Tortillas on a stovetop burner - careful that they do not Burn - set them in a covered pan or keeper to keep warm. Place several strips of Pork on a warm Tortilla, add some Pineapple Chunks on top with the Cilantro and enjoy while hot.

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