



Tacos Al Pastor

Yield: 10 each entrée servings (3 tacos each)

Ingredients:

- 30 each [Don Pancho® 4" White Corn Tortillas](#) (79341.01227)
- 8 Guajillo chiles, cleaned, seeded, and rehydrated in hot water for 15 minutes
- 2 oz Achiote paste
- ½ cup Pineapple syrup, drained from Reser's Bite-Sized Pineapple Chunks
- ½ cup Apple cider vinegar
- 6 Garlic cloves, crushed
- 2 tsp Mexican oregano
- 1 tsp Cumin, ground
- ½ tsp Black pepper, 28 mesh
- ¼ tsp Cloves, ground
- 4 tsp Kosher salt (2 tsp for marinade and 2 tsp to season meat before searing)
- 6 lbs. Pork shoulder, cut into ½-inch steaks
- ½ cup Avocado oil
- 3 cups [Reser's® Bite-Sized Pineapple Chunks Bite Size](#) (79453.75415), juice used for marinade, and 1 cup saved for garnish
- 2 each Yellow onion, julienned
- 2 cups Yellow onion, finely diced
- 1 cup Cilantro, stemmed and finely chopped
- Salsa of choice
- 30 each Lime wedges

Directions:

1. In a high-speed blender, blend rehydrated chiles, achiote paste, pineapple syrup, cider vinegar, garlic, Mexican oregano, cumin, black pepper, cloves, and 2 tsp kosher salt.
2. Mix the marinade with the sliced pork shoulder and refrigerate for 12-24 hours.
3. After marinating, drain the meat well and slice into ¼" strips.
4. In a large braising pan, heat the avocado oil over high heat, and add the pork strips.
5. Cook the pork until golden brown, then add sliced onion and Reser's Bite-Sized Pineapple Chunks, and cook until all softened and browned thoroughly.
6. Once cooked, transfer to a pan and keep warm.
7. Warm the Don Pancho 4" White Corn Tortillas on a griddle, and top each with 2 oz grilled



pork/pineapple/onion mixture and garnish with diced onion, cilantro, and pineapple.
8. Serve with lime wedges.