

Tacos al Pastor

Lebanese spit, Mexican fire — chile-and-achiote pork with pineapple.

MARINATE 4+ HRS • COOK 20 MIN • SERVES 4 • MODERATE

INGREDIENTS

For the Marinade

- 3 dried guajillo chiles, toasted & soaked
- 1 dried ancho chile, toasted & soaked
- 2 tbsp achiote paste
- 3 garlic cloves
- ½ tsp dried oregano (Mexican if possible)
- ½ tsp cumin
- Juice of 2 oranges + 1 lime
- 2 tbsp white vinegar
- Salt to taste

To Cook & Serve

- 800 g pork shoulder, sliced thin (5 mm)
- Fresh pineapple, small-diced
- White onion, finely chopped
- Fresh cilantro
- Small corn tortillas, warmed
- Salsa verde or salsa roja

METHOD

1. Toast & soak the chiles. Toast the guajillo and ancho chiles in a dry pan until fragrant, then soak in hot water about 20 minutes until soft.
2. Blend the marinade. Blend the soaked chiles with the achiote, garlic, orange and lime juice, vinegar, oregano and cumin until completely smooth and deep red — it should coat the back of a spoon.
3. Marinate. Coat the thinly sliced pork shoulder in the marinade and refrigerate overnight (minimum 4 hours). The acid does real work on the pork.
4. Sear hot. Cook the pork in batches in a screaming-hot dry cast-iron pan or grill until charred at the edges. You want char, not steam.
5. Assemble. Pile the charred pork on warm corn tortillas; top with small-diced pineapple, onion and cilantro.
6. Finish. Serve with salsa verde or roja and a squeeze of lime.

Tip • Use whole dried chiles, never chile powder, and push for a real char — without char it tastes like seasoned pork; with it, it tastes like al pastor.