Al Pastor

Servings: 10-12 people (25-35 tacos)

Ingredients

Marinade:

- 5lb boneless pork shoulder
- 3 Tbsp achiote paste
- 2 Tbsp guajillo chili power (can sub regular chili powder)
- 1 Tbsp garlic powder
- 1 Tbsp dried oregano
- 1 Tbsp cumin
- 1 Tbsp salt
- 1 Tbsp black pepper
- 3/4 c white vinegar
- 1 c pineapple juice (can use canned/bottled)
- 1 pineapple sliced into 1-inch rounds

For Serving:

- corn tortillas
- chopped white onion
- chopped fresh cilantro
- salsa
- avocado
- lime wedges

Directions:

1. Slice the pork shoulder into 1/4"-1/2" slices and place in a bowl or gallon ziplock bag
2. Mix the remaining ingredients except the pineapple slices and add to the meat
3. Let marinade for at least 6 hours or up to 3 days (longer is better)
4. Preheat oven/grill/smoker to 300° F
5. Line a baking sheet with parchment paper and stack alternating layers of pineapple and pork. You can stack them on a wooden or metal stake to keep them upright. Here is the one I use, it's ~$12 on Amazon.
6. Bake for 2 1/2 - 3 hours until the pork is slightly charred and deep red
7. Remove the meat and let rest for 10 minutes
8. Carve the pork and pineapple into thin slices
9. Assemble tacos and enjoy

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