



TACOS AL PASTOR

Yield = about 20 tacos

1 ½ lbs. pork loin, sliced into ¼" cutlets
½ of a pineapple, cubed
½ of an orange, juiced
½ of a medium yellow onion
2 chipotle chiles in adobo sauce
1 dried ancho chile
1 tsp. ground cumin
½ tsp. ground coriander
3 cloves garlic
1 tsp. salt
Corn tortillas, warm
Pico de gallo
Chopped cilantro
Lime wedges

1. Puree the pineapple, orange juice, onion, chipotles, ancho, garlic and spices until smooth in a blender.
2. Place the pork cutlets and marinade, reserving about a ½ cup, in a re-sealable plastic bag and refrigerate for at least 2 hours.
3. Grill pork over high heat until pork is just cooked through, about 3 minutes per side.
4. Chop pork into small ½" pieces and serve warm with corn tortillas, pico de gallo, lime wedges, cilantro and the reserved marinade.