## **Al Pastor Tacos!** Ingredients for 10 servings

* 5-6 lb full fat pork shoulder sliced 3/8” thick (1 cm)
* 2 tablespoons achiote paste
* 4-5 dried guajillo chilis, seeded and steamed for 12 min.
* 5-6 cloves of garlic
* 1 tablespoon dried oregano
* 1 tablespoon cumin
* 1 tablespoon salt
* 1 tablespoon pepper
* ½-¾ cup apple cider vinegar
* 1 cup pineapple juice
* 1 pineapple, skinned and sliced into 1-inch (2 cm) rounds
* Corn Tortillas

**Instructions**

* Place the peppers in a hot cast iron pan to brown them 2 min. a side. Add ½ cup water and simmer over a medium heat for about 12 minutes or until they look soft. Let them cool and drain.
* Place peppers, vinegar, pineapple juice with the spices and achiote paste in food processor until it’s smooth. Add ¼ cup of water to thin if needed.
* Slice the meat in 3/8” to ½” thick slices. Put meat and sauce in a big bowl to marinade for at least 4 hours or overnight.
* Skewer onto vertical skewer and cook for 60-90 min on high 450-500 deg. F. rotating periodically until the internal temperature reaches 165 Deg. F. let stand for 15 min.
* Slice and server on warm corn tortillas with finely chopped cilantro and onions, lime wedges and a variety of taco sauces.
* Enjoy

