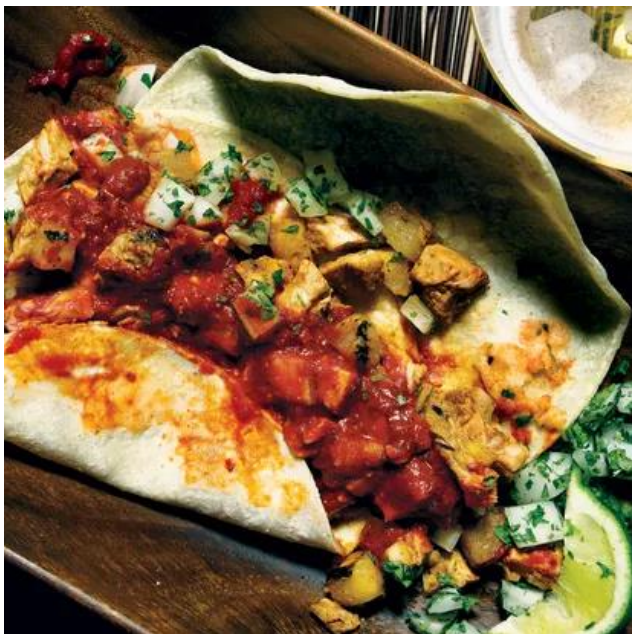


MRS. JOHNSON'S FAVORITE TACOS AL PASTOR



INGREDIENTS

3 pound boneless pork loin, ½-inch slices
1 large white onion, halved
1 pineapple, peeled, ½-inch rounds
½ cup fresh orange juice
¼ cup distilled white vinegar
¼ cup guajillo chile powder
3 garlic cloves, halved
2 teaspoons coarse kosher salt
2 teaspoons canned adobo sauce
1 large or 2 small canned chipotle chiles in adobo
1 teaspoon dried Mexican oregano
1 teaspoon ground cumin
¼ cup chopped fresh cilantro
Corn tortillas
Smoky Two-Chile Salsa
Lime wedges

PRÉPARATION

Coarsely chop one half of the onion and two of pineapple rounds, discarding core. Cover and chill remaining pineapple. Place chopped onion and chopped pineapple in blender. Add orange juice and next 7 ingredients; puree marinade until smooth. Place pork in large resealable plastic bag. Add marinade and seal bag, releasing excess air. Turn to coat. Chill at least 4 hours and up to 1 day.

Prepare barbecue on medium-high heat. Grill remaining chilled pineapple until warm and slightly charred, 4 to 6 minutes per side. Grill pork with some marinade still clinging until slightly charred and cooked through, 2 to 4 minutes per side. Transfer pineapple and pork to work surface; chop pineapple into ½-inch cubes, discarding cores. Chop pork. Transfer to platter; toss to combine.

Meanwhile, finely chop remaining onion half and place in medium bowl. Add cilantro; toss to combine. Grill tortillas until warm and slightly charred, about 10 seconds per side.

Serve pork-pineapple mixture with onion-cilantro relish, Smoky Two-Chile Salsa (recipe can be found on Epicurious using the link below), grilled tortillas, and lime wedges.

Recipe Courtesy of Epicurious

<https://www.epicurious.com/recipes/food/views/tacos-al-pastor-242132>