



**Al pastor** (from Spanish, "shepherd style"), also known as **tacos al pastor**, is a dish developed in central Mexico that is based on shawarma spit-grilled meat brought by Lebanese immigrants to Mexico. Being derived from shawarma, it is also similar to the Turkish döner kebab and the Greek gyros. In contrast to döner kebab and shawarma, however, tacos al pastor are pork-based.

## Ingredients

- 1 tablespoon canola oil, plus more for brushing
- 3 garlic cloves
- 1 teaspoon dried oregano
- 1/2 teaspoon ground cumin
- 1/2 teaspoon pepper
- 1/4 teaspoon ground cloves
- 4 guajillo chiles—stemmed, seeded and cut into 2-inch pieces
- 1/3 cup pineapple juice
- 1/4 cup distilled white vinegar
- 2 tablespoons achiote paste
- Sea salt
- 2 pounds boneless pork shoulder, sliced 1/4 inch thick
- 1/2 medium pineapple, peeled and sliced 1/2 inch thick
- 1 medium red onion, sliced crosswise 1/2 inch thick
- Casa Bonita corn tortillas, chopped cilantro and lime wedges, for serving

## Directions

1. In a medium saucepan, heat the 1 tablespoon of oil. Add the garlic and cook over moderately high heat, turning occasionally, until lightly browned about 1 minute. Stir in the oregano, cumin, pepper and cloves and cook until fragrant, about 1 minute. Add the chiles and cook, stirring, until blistered in spots, about 30 seconds. Add the pineapple juice, vinegar and achiote paste and bring to a boil. Remove from the heat and let stand for 5 minutes.
2. Transfer the chile mixture to a blender and puree until smooth. Season with salt. Scrape the marinade into a large, sturdy plastic bag. Add the pork and turn to coat. Set the bag in a small baking dish and refrigerate overnight.
3. Light a grill or preheat a grill pan. Brush the pineapple and onion with oil. Grill over high heat, turning once, until lightly charred and softened 3 to 5 minutes. Transfer to a carving board and tent with foil.
4. Remove the pork from the marinade. Grill over high heat until lightly charred and just cooked through, 2 to 4 minutes. Transfer to the carving board and let rest for 5 minutes.
5. Cut the pineapple, onion and pork into thin strips and transfer to a bowl. Season with salt. Serve with Casa Bonita Corn tortillas, chopped cilantro and lime wedges.