



THE WAY THE COOKIE CRUMBLES

A FOOD BLOG

Tacos al Pastor (adapted slightly from Bon Appetit via epicurious)

I can never get corn tortillas to be soft and malleable enough to fold into tacos without deep-frying them. Heating them on the grill made them soft enough to fold, but they were too chewy. Maybe if I wrapped them in foil and then heated them in the grill? Or brushed them with oil before heating them? Enlighten me.

1 pineapple, peeled, cut crosswise into ½-inch-thick rounds
½ onion, roughly chopped
½ cup fresh orange juice
¼ cup distilled white vinegar
¼ cup guajillo chile powder
3 garlic cloves, halved
2 teaspoons coarse kosher salt
1 teaspoon dried oregano (preferably Mexican)
1 teaspoon ground cumin
1 large or 2 small chipotle chiles and 1 to 2 teaspoons adobo from canned chipotle chiles in adobo
2½-to 3-pounds boneless pork loin, cut into ½-inch slices

Garnishes:

½ red onion, finely chopped
2 tablespoons lime juice from 1-2 limes
½ cup minced cilantro
Smoky Two-Chile Salsa (recipe follows)
1 avocado, sliced, mashed (with salt and lime juice), or diced
corn tortillas
lime wedges

1. Coarsely chop 2 pineapple slices, removing the core; thoroughly puree in a blender. Pour the pineapple juice into a storage container and chill until ready to use. Cover and chill the remaining pineapple.

2. Place the onion, orange juice, vinegar, chile powder, garlic, salt, oregano, cumin, and chipotle chiles in a blender; puree marinade until smooth. Place the sliced pork in a large resealable plastic bag. Add the marinade and seal the bag, releasing excess air. Chill at least 4 hours and up to 1 day. About half an hour before the grill is ready, add the reserved pineapple juice to the marinating meat.

3. Mix the red onion and lime juice; set aside. Just before serving, stir in the cilantro.

4. Heat a grill to medium-high heat. Grill the pineapple slices until warm and slightly charred, 4 to 6 minutes per side. Grill the pork, with some marinade still clinging to it, until it's slightly charred and cooked through, 2 to 4 minutes per side. Transfer the pineapple and pork to a work surface; chop the pineapple into ½-inch cubes, discarding the cores. Chop (or shred) the pork. Transfer the pork and pineapple to a platter or serving bowl; toss to combine. Grill the tortillas until warm and slightly charred, about 10 seconds per side.

5. Serve the pork and pineapple with the pickled onion mixture, Smoky Two-Chile Salsa, avocado, warm tortillas, and lime wedges.

Smoky Two-Chile Salsa

8 large dried guajillo chiles or New Mexico chiles, stemmed, seeded, coarsely torn
2 cups hot water
½ medium onion, halved lengthwise through core end
3 garlic cloves, peeled
1 teaspoon adobo from canned chipotles in adobo
¼ cup chopped fresh cilantro
2 teaspoons fresh lime juice from 1 lime
coarse kosher salt

1. Place the torn chiles in a bowl. Add the hot water and soak for at least 2 hours or overnight. Drain the chiles, reserving the soaking liquid.
2. Heat a small nonstick skillet over medium heat. Add the onion and garlic to the dry skillet; cook until browned in spots, about 6 minutes for garlic and 10 minutes for onion. (I grilled the onion instead of browning it in a skillet, which I recommend as long as you have time to make the salsa right before serving.) Trim the core from the onion; place the onion and garlic in a blender. Add the drained chiles, 1 cup soaking liquid, 1 chipotle chile, 1 teaspoon adobo, cilantro, and lime juice; puree until smooth. Transfer to a bowl, seasoning to taste with coarse salt.