

TACOS AL PASTOR

INGREDIENTS :

6 Lb (2.75 Kg) Pork Shoulder Boneless (Sliced Into ¼ " Thick Slices)
2 Tbsp. Coarse Salt
2 Tbsp. Cracked Pepper
2 Tbsp. Garlic Powder
2 Tbsp. Cumin
2 Tbsp. Dried Oregano
5 Tbsp. Ancho Chilli Powder
3 Tbsp. Guajillo Chilli Powder
1 Cup Of Apple Cider Vinegar (Or Regular Vinegar)
2 Cups Of Pineapple Juice
1 Pineapple Cut Into ½" Rounds (For Grilling On The Island Grillstone)

TO COMPLETE THE TACO :

16-18 Flour Or Corn Tortillas
Large Bulb Spring Green Onions
Cup Of Fine Chopped Cilantro
Limes Sliced
1 Sweet Onion Chopped Fine
2 Cups Of Prepared Pico De Gallo (Salsa)



This will be prepared using a rotisserie set up cooking in front of a true infrared ceramic burner. A good meat thermometer. An Island Grillstone heated by the grill will be sitting on the grill cooking grates beneath the rotating rotisserie cooked pork. This Island Grillstone will be caramelizing and grilling the pineapple slices and grilling the large bulb spring green onions.

Prep : Mix the dry ingredients together pour in the pineapple juice and vinegar. Mix thoroughly. Take a large glass bowl (large enough to hold the entire amount of sliced pork and marinade). Build the pork in layers in the bowl. Line the bottom of the bowl with the first layer of pork pour a bit of marinade on top and continue layering using the same method. Cover the bowl and refrigerate. Allow pork to marinate between 4 - 36 hours (shorter times for less intense flavour and possible time constraints and longer for more intense flavours).

Cooking : Load your rotisserie rod with the sliced marinated pork. Load the rod into the rotisserie motor. Do a dry run with the spit turning. Make sure the pork is balanced and the rotating is smooth. Put your Island Grillstone on the grill grates. Put 1 main grill burner on high or 2 burners on low. (to heat the Island Grillstone). Start your ceramic rotisserie burner on high. Close the grill lid and allow for a 10 minute browning period. Check the pork at the 10 minute point. You may wish to turn the rotisserie burner down to medium or low heat at this time or you may choose to go for an extra browning time. Do not overdo it as you will be cooking the pork for about 1 hour and 15 minutes total. The timed cooking allowance is based on the size of the item being cooked and the recommended temperature achieved . The larger the item usually requires more time.

What you are trying to achieve within the 1 hour and 15 minute +/- process is a nicely darkened caramelized outside and an inner temperature of the pork to be 145 F. At the 30 minute point turn the motor off and temperature probe the pork to see what the internal temperature is. By now it maybe 110 F +/- . Turn motor back on and continue for another 20 minutes. Turn motor off and probe again. By now you are probably seeing temperatures getting closer to the 130 F point. At this point put your sliced pineapple rounds on the Island Grillstone , turn them every 3 or 4 minutes until they have a nice caramelized colour , take them off when you like what you see. At the 1 hour and 10 minute point turn the motor off and do a probe in the pork. If you are near 145 F turn the rotisserie burner off and allow the pork to continue to turn for about 5 minutes while you grill those large green onions below on the grillstone occasional grilling them on the cooking grates for char marks. One last verification of the meat probe prior to removing the pork from the grill should be at 145 F. You may have achieved this sooner and that is just fine. Wearing oven mitts on your hands remove the spit from the grill and let pork rest for 8 minutes.

While the pork is resting you can warm the tortillas nicely on the Island Grillstone. Not too long as you don't want to dry the tortilla out.

Slice the cooked pork into desired size pieces. Take your warm tortillas and build your Taco with your previously prepared condiments.