

Tacos al Pastor

Marinade:

- 4-5 pounds pork, sliced thin
- 3 Tablespoons [achiote paste](#) (It's actually a powder)
- 2 Tablespoons [Ancho Chili Powder](#)
- 1 Tablespoons garlic powder
- 1 Tablespoons oregano
- 1 Tablespoons cumin
- 1 Tablespoons salt
- 1 Tablespoons pepper
- 3/4 cup white vinegar
- 1 cup pineapple juice from a can

Additional ingredients:

- 2 - 1 inch wood skewers
- 15 small yellow corn tortillas
- 1 white onion, finely dices
- 1 cup cilantro, chopped
- 1 fresh pineapple, diced

Instructions:

- Mix all the ingredients for the marinade and let it soak up the juices for at least 3 hours or overnight.
- Preheat the oven to 300*.
- On a foil lined cookie sheet stack the pieces of pork. (Make sure you put the biggest pieces on the bottom.) Poke the wooden sticks into the meat to stabilize the pile.
- Cook for about 90 minutes. The edges will brown up a little.
- Remove from the oven and let sit for about 10 minutes.
- To cut the meat: Start at the top of the meat and just slice it down the side. Rotate it until you have gone completely around and continue until all the meal is chopped up. You want it to be small pieces.
- Assemble your tacos: Warm up your tortilla, top with meat, onions, cilantro, and pineapples. Eat and eat and eat!

Tips:

- Use a pork loin and have the butcher cut you thin slices of the pork. It's ok to use a thicker piece of meat but you may need to marinate it longer to make sure the marinade gets through all the meat. You can also make 2 piles of meat if you have too high of a pile.
- During the last 15 minutes you can add the diced pineapple to the oven to warm it up a bit.
- You must use pineapple just from a can - fresh pineapple juice will not work.