



Spicy Pineapple Pork

Serves 1

Ingredients:

- 4 lbs. Boneless Pork Shoulder
- 3 each Dried Guajillo Chiles , wipe clean , briefly toasted and remove stem, keep seeds
- 7 oz. Chopped Pineapples
- 4 oz. vol. White Vinegar
- 2 Tbsp. Vegetable Oil
- 2 each Garlic Cloves , smashed
- 1.5 tsp. Mexican Oregano
- 1 tsp. Ground Cumin
- 1 can (28 oz) Plum Tomatoes
- 1 each med. White Onion , quartered
- 2 oz. vol. Water
- 4 oz. vol. Pineapple Juice
- 1/4 cup Cilantro leaves , packed

Directions:

1. First, place pork shoulder in the freezer for 30-45 minutes (to make slicing easier). Remove and slice cross-grain into ½ inch slices, place slices in a hotel pan.
2. For the marinade; add the remaining ingredients to a blender and process until smooth. Pour marinade over pork slices, cover with plastic wrap and marinate for 8 hours.
3. Pre-heat grill to medium-high heat. Wipe off excess marinade and sprinkle pork with salt and pepper, grill the pork slices for 3 minutes a side. Remove and chop into smaller pieces and reserve hot for assembly.