

Carnitas Tacos

Ingredients:

Pork Butt

- 2lbs Pork butt
- 2 dry ancho chilies
- 3 guajillo chilies
- 2 dry chipotle chilies
- 1 Spanish sweet onion
- 8 cloves of garlic
- 2 tbsp brown sugar
- 2 tsp of cumin 1 tablespoon of Spanish paprika
- 4 pineapple slices
- ½ cup of pineapple juice
- ½ cup of water
- Salt and pepper

Grilled Pineapple Salsa

- 2 corn on cob
- 1 red onion
- Cilantro ¼ cup roughly chopped
- Lime vinaigrette

Grilled rotisserie pineapple
½ cup cut into bite size pieces

Tomatillo green salsa

- 6 tomatillos peeled and cleaned
- 2 jalapenos
- 1 onion diced
- 6 cloves of garlic
- ¼ bunch of cilantro

Method:

Pork Butt

1. Cover your pork butt with salt and pepper. Pork butt tends to be a thick cut of meat so you want to make sure to be generous with the salt.
2. Boil the dry chilies Spanish onion (cut in quarters) and garlic until tender about 20 minutes.
3. Once tender add all the soften ingredients to your blender with some of the remaining liquid.
4. Blend with brown sugar, cumin and paprika.
5. Cool down and then cover your pork butt with marinade and let rest overnight.
6. Heat your grill on high, after your grill reaches about 600 degrees use the indirect method and turn off your middle burners.
7. Place your room temperature pork in a disposable aluminum tray and place pineapple pieces on top. Place pineapple juice and water at the bottom. This will create moisture.
8. Try to keep your grill temp at around 275, this requires for you to play with the burners a bit. Cook for 2-3 hours or until tender.
9. Once tender let cool down and but into smaller pieces.

Grilled Pineapple Salsa

1. Add your pineapple to your rotisserie and cool until golden brown.
2. Grill your corn until yellow in color with some exterior browning about 20 min. Rotate every 5 minutes.
3. Meanwhile dice your onion, cilantro and add to a bowl.
4. Once corn is cooked cut the kernels off the cob and mix with your other ingredients. Toss in pineapple and lime vinaigrette of your choice. Salt and pepper to taste.

Tomatillo Green Salsa

1. Cut tomatillos in half place in a hot cast iron with a little bit of oil and jalapenos. Let tomatillos brown for about 10 min then add garlic and onions.
2. Cook until roasted about 20 min.
3. Add all ingredients into blender and add fresh cilantro with salt. Blend and taste for salt.
4. Set aside for your tacos or have it with some fresh chips.

Building Tacos

1. You can use store bought tortillas or you can make homemade ones.
2. Place your pork on the tortilla, salsa and then your corn.
3. Add cotija cheese and cilantro.