**Pork al Pastor**

**Ingredients:**

1 piece pork shoulder

**Marinade:**

¼ cup oil

20 garlic cloves, minced

3 Tbsp. oregano

1 ½ Tbsp. cumin

1 tsp. cloves

1 tsp black pepper

2 dried pasilla chilies, stems removed and cut into 2” pieces

2 dried ancho chilies, stems removed and cut into 2” pieces

2 cups pineapple juice

1 cup white vinegar

¾ cup achiote paste

2 Tbsp. salt

**INSTRUCTIONS**

**Pork:**

1. Remove skin from pork.
2. Cut meat from the bones in slabs.
3. Lightly pound the slabs out until they are about 1” thick.

**Marinade:**

1. Heat the oil in a large pot over medium heat.
2. Cook the garlic until it begins to brown; about 2-3 minutes.
3. Add oregano, cumin, cloves, black pepper, and both dried chilies. Cook for 2-3 minutes.
4. Stir in pineapple juice, vinegar, achiote paste, and salt. Bring to a boil.
5. Once the mixture boils, turn the heat off and let it stay on the burner for 5-6 minutes.
6. Check the chilies to see if they are soft. If they are, transfer, in batches, to the blender, and blend until smooth.
7. If the chilies are not soft, allow to sit for another few minutes and then continue with step 6.
8. Put the marinade in large Cambros with the meat al return to the cooler.