

Grilled Pork and Pineapple Skewers with Achiote Sauce

Servings : 4

Amount	Measure	Ingredient - Preparation Method
		wooden skewer
3	tablespoons	vegetable oil
1	tablespoon	achiote (anatto) seeds
1/2	cup	red wine vinegar
5	cloves	garlic - coarsely chopped
1	tablespoon	habanero chile - chopped and seeded
2	teaspoons	ground cumin
2	teaspoons	kosher salt
2	teaspoons	freshly ground black pepper
1	pound	pork loin - 1" cubes
1		pineapple - 1" cubes
1	large	red onion - quartered, halved and cut crosswise

Soak skewers for 30 minutes

Heat oil in small saucepan over medium heat. Add achiote seeds. Turn off heat and let seeds steep until oil turns vibrant orange red, about 5 minutes. Strain oil through a fine mesh sieve into a blender; discard the seeds. Add vinegar, garlic, habanero, cumin, salt and pepper. Puree.

Place pork and marinade in a resealable bag and refrigerate for 4 hours or overnight.

Preheat grill.

Remove pork and discard marinade. Thread pork, pineapple and onion on skewers. Grill till browned on all sides, 4-6 minutes total.