

Pork Kebabs Al Pastor

Servings : 6

Amount	Measure	Ingredient - Preparation Method
3	dried	chile de arbol
1	cup	fresh pineapple - chopped
1/2	cup	distilled white vinegar
2	tablespoons	vegetable oil
2	large	garlic cloves - smashed
1	teaspoon	dried oregano
1/2	teaspoon	ground cumin
1	pound	tomatoes - halved
1	small	white onion - quartered
3	tablespoons	water
1/4	cup	cilantro - chopped
		kebobs
2	pounds	boneless pork shoulder - 1.5" cubes
1	large	white onion - 1.5" pieces
3	cups	fresh pineapple - 1" chunks
16		corn tortilla

Heat a dry small heavy skillet over medium heat until hot, then toast chiles, turning and pressing with tongs, until more pliable and slightly changed in color, about 30 seconds. Stem chiles. Puree 1 chile in a blender with pineapple, vinegar, oil, garlic, oregano, cumin and 1.75 tsp salt, then transfer to a bowl.

Oil a small baking pan, then add tomatoes and onion. Broil 4 to 6 inches from heat, turning occasionally, until tomatoes are wilted, skins are blistered, and onions begin to soften and are charred in spots, 16 to 18 minutes. Transfer to a blender. Add remaining 2 chiles, water and 1 tsp salt and puree until smooth. Add cilantro and 1/2 cup pineapple basting sauce and pulse until cilantro is finely chopped.

Toss pork with remaining basting sauce, then thread pork, onion and pineapple onto skewers, leaving room between pieces.

Grill skewers, turning and basting with sauce until pork is cooked, 8 to 10 minutes.

Serve with warm tortillas and salsa.