

MERLOT

No 06

Tacos Al Pastor

MERLOT'S SCENTS OF CRANBERRY AND BLACKBERRY MINGLE WITH A HINT OF SPICE. ITS INHERENT SWEETNESS IS A FRIENDLY ACCOMPANIMENT FOR THE DISTINCT FLAVORS OF THIS TRADITIONAL MEXICAN RECIPE. **SERVES 8-10**

PREP TIME: 15 MINUTES | COOK TIME: 25 MINUTES | READY IN: 40 MINUTES

Ingredients:

- 1 large white onion, chopped coarsely
- 1 pineapple, peeled, cut crosswise into 1/2-inch-thick.
- 1/4 cup fresh lemon juice
- 1/4 cup fresh lime juice
- 1/2 cup of good quality maraschino cherries in their juices
- 1/4 cup guajillo chile powder
- 6 garlic cloves, chopped finely
- 2 teaspoons coarse kosher salt
- 1 teaspoon dried oregano (preferably Mexican)
- 1 teaspoon ground cumin
- 1 large or 2 small chipotle chiles (you may remove seeds but your salsa will not be hot)
- 1 to 2 teaspoons adobo from canned chipotle chiles
- 3-pound boneless pork butt, cut into 1/2-inch slices
- 1 cup chopped fresh cilantro
- Corn tortillas
- Lime wedges for garnish

Method:

1. Coarsely chop 1/2 onion 1 inch thick. Coarsely chop 4 pineapple rounds about 1 inch thick, discarding core; cover and chill remaining pineapple.
2. In a large bowl add lemon, lime juice, maraschino cherries, chile powder, garlic, kosher salt, oregano, cumin, chipotle chiles, 1 to 2 teaspoons adobo from canned chipotle chiles, chopped onion and chopped pineapple.
3. Place pork in large resealable plastic bag. Add marinade and seal bag, releasing excess air. Turn to coat. Chill at least 6 hours and up to 2 days. When ready to grill. Pre heat oven to 350 F
4. Grill pork with some marinade still clinging with onion and pineapple pieces, until slightly charred and cooked through, 6-8 minutes per side. Grill remaining pineapple until warm and slightly charred, 5 minutes per side. Transfer pineapple and pork to work surface; chop pineapple, remaining 1/2 onion, into 1/2-inch cubes, discarding cores. Chop pork. Transfer to platter; toss to combine with pineapple and onion. Meanwhile, finely chop remaining onion half and place in medium bowl. Add chopped cilantro; toss to combine.
5. Warm tortillas and slightly charred on grill, about 8 seconds per side. Serve pork-pineapple mixture with onion-cilantro topped with a fresh lime wedge. Serve with Portillo Merlot and enjoy!

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