

No. 06 MERLOT

Tacos Al Pastor

PORTILLO MERLOT HAS AROMAS OF CRANBERRY AND BLACKBERRY THAT 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
- 1 pineapple
- ¼ cup fresh lemon juice
- ¼ cup fresh lime juice
- ½ cup quality maraschino cherries in their juice
- ¼ cup guajillo chili powder
- 6 garlic cloves
- 2 teaspoons coarse kosher salt
- 1 teaspoon dried oregano (preferably Mexican)
- 1 teaspoon ground cumin
- 1 large or 2 small chipotle chilis
- 1 to 2 teaspoons adobo from canned chipotle chilis
- 3-lb. boneless pork butt
- 1 cup chopped fresh cilantro
- Corn tortillas
- Lime wedges for garnish

Method:

1. Slice pineapple into 1-inch-thick rounds, discarding core, and coarsely chop four of the rounds; cover and chill remaining pineapple. Coarsely chop onion and divide in two piles. Finely chop garlic and chilis.
2. In a large bowl, combine half the chopped onion, the chopped pineapple, lemon and lime juice, maraschino cherries, chili powder, garlic, salt, oregano, cumin, chipotle chilis and adobo from canned chipotle chilis.
3. Cut pork into ½-inch slices and place in large resealable plastic bag. Add marinade and seal bag, releasing excess air, and shake well to coat. Chill at least 6 hours and up to 2 days.
4. Pre heat grill to 350°F. Grill pork slices with some onion and pineapple pieces still clinging, 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 remaining pineapple into ½-inch cubes, then chop pork roughly and toss both together. Transfer to platter and top with remaining diced onion and cilantro.
5. Warm and slightly char tortillas on grill, about 8 seconds per side, and place on a tray or plate next to the pork mixture. Serve with Portillo Merlot and enjoy!

OTHER GREAT MERLOT PAIRINGS

