

Tacos al Pastor

YIELD: 6 SERVINGS

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Ingredients:

Warm **yellow corn**

El Milagro tortillas,
 as needed

Al pastor pork filling
 (recipe follows)

Fresh **pineapple**, medium
 diced, as needed

Grilled **pearl onions** or
scallions, as needed

Fresh, finely diced **red**
 or **yellow onions**, as
 needed

Fresh chopped **cilantro**, as
 needed

Salsa verde, roja or
guacamole, to taste

Method: Heat tortillas until soft (they should be hot and crispy but still able to be folded and hold meat without tearing apart). Add pork filling. Top with pineapple, grilled onions, fresh onion and cilantro. Top with salsa verde, roja or guacamole.

Al Pastor Pork Filling:

20 cloves **garlic**

2 cups **apple cider**
vinegar

8 oz. canned **pineapple**
juice

22 whole **bay leaves**

20 whole **black**

peppercorns

25 **cloves**

1 T. ground **cumin**

8 T. ground **paprika**

4 T. **chicken base powder**

2 t. **liquid smoke**

6 lbs. boneless **pork**
shoulder, sliced into
 ¼-inch pieces

Vegetable oil,

as needed

Kosher salt, to taste

1. In food processor, process garlic, vinegar, pineapple juice, bay leaves, peppercorns, cloves, cumin, paprika, chicken base powder and liquid smoke



until smooth paste is formed.

2. Marinate pork in refrigerator for 24 hours.
3. On hot skillet or flat-top grill, grill pork with vegetable oil until caramelized but still moist.
4. Transfer cooked pork to chopping block. Slice into thin pieces. Place back on hot flat-top grill; brown meat again.
5. Season with kosher salt.



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Tortas Ahogadas

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Ingredients:

6 crusty **birote-style rolls**
or crusty but fresh

French bread

3 lbs. **pork carnitas** or
roasted pork shoulder,
shredded

1 cup **refried pinto beans**
(optional)

2 cups marinated **red**
onion (recipe follows)

32 oz. cooked **tomato**
sauce (recipe follows)

1 cup **chile de arbol**
sauce (recipe follows)

Fresh **lime** wedge, for
garnish

Sliced **radishes**,
for garnish

Method: Split open six birote rolls; fill with 2-3 T. refried pinto beans. Fill with meat. Add marinated red onion. Submerge each tortilla in tomato sauce until well drowned. Serve on deep dish. Ladle desired amount of chile de arbol sauce on top (remember,

it is very hot). Garnish with lime and radishes.

Marinated Red Onions:

2 medium **red onions**,
sliced into 1/8-inch rings
1/3 cup freshly squeezed
lime juice

2 t. **kosher salt**

1 t. dried **oregano**

Method: Combine red onion, lime juice, salt and oregano; marinate at room temperature for 2 hours.

Tomato Sauce:

2 lbs. **fresh roma tomatoes**,
unscored, unsliced

1 T. dried **oregano**

1 clove of fresh **garlic**

2 t. **kosher salt**

Method: Place roma tomatoes in boiling water for 5 minutes, or until soft. Drain excess water; transfer tomatoes to blender. Add oregano, garlic and salt; process until smooth. Adjust seasoning as needed.



Chile de Arbol Sauce:

30 **chiles de arbol**:

(Japanese dry chiles)

dried, seeded, stemmed

1 cup **water**

2 t. ground **cloves**

1 cup **white distilled**
vinegar

Method: Combine chiles de arbol and water; bring to a quick boil. Transfer to blender; add cloves. Purée until smooth. Pass through fine strainer into bowl while adding vinegar for a

consistency similar to liquid hot sauce.

Shopping Tip: Pork carnitas and birote bread are available in most Mexican supermarkets. If birote bread is not available, use crusted baguette or Italian bread.