

## Spicy Pork and Pineapple Al Pastor Skewers

Serves 4 as appetizer

**Note:** It's easiest to slice pork when very cold, but not fully frozen. Transfer pork to freezer 30 minutes before slicing for best results.

### Ingredients:

- 1 pound boneless pork shoulder, sliced against the grain into 2 inch long, by 1 inch wide, by 1/8th inch thick strips
- 2 tablespoons white vinegar
- 1 teaspoons chili powder, preferably guajillo or ancho
- 1 teaspoon smoked paprika
- 1 teaspoon garlic powder
- 1 teaspoon dried oregano
- 1 teaspoon cumin
- 1 teaspoon Kosher salt
- 1 teaspoon freshly ground black pepper
- 1/2 small pineapple, peeled, cored, and cut into 1 inch wide, by 1/4 inch thick slices
- \*\*\*\*skewers (must be able to fit inside the grill pan)
- 2 tablespoons chopped fresh cilantro
- 1 lime, cut into slices

### Instructions:

1. In a large storage container, whisk vinegar, chili powder, paprika, garlic powder, oregano, cumin, salt, and pepper until smooth.
2. Add pork slices to marinade and toss to evenly coat. Cover and transfer to the refrigerator to marinate, ideally 4-24 hours, but at least 20 minutes.
3. Fold one piece of pork in half and thread it onto the skewer. The skewer should pierce the piece of pork twice. Thread a piece of pineapple between each piece of pork, making sure that meat and pineapple are bunched tightly together and each skewer starts and finishes with meat. There shouldn't be more than 1 inch of exposed skewer on either end. Repeat with remaining meat and pineapple on remaining skewers.
4. Preheat grill pan over high heat until smoking. Line up skewers against the grill grates, making sure that each one comes into contact with the grates and are not stacked on top of each other. If necessary, cook in batches.

5. Grill, turning frequently, until charred all over and a piece of pork looks cooked through when cut in half or registers 145 degrees Fahrenheit, approximately 10 minutes.
6. Serve immediately with chopped cilantro and lime slices.

**Tools:**

- Cutting board
- 8 inch Chef's knife
- Storage container large enough to hold marinated meat
- Measuring cups and spoons
- Skewers (must fit inside grill pan)
- Pan or plate for resting assembled raw skewers
- Whisk
- Flexible spatula
- Tongs
- Grill Pan
- Herb cutter
- Pairing knife
- Mixing bowls
- Bench scrapper
- Baking sheet tray
- Knife, fork, plate for serving

