

Hey everybody!! Today i prepared a delicious mexican recipe called Tacos Al Pastor!! i did this recipe my way in the oven instead of outside on the grill placed in a rotisserie. These are street tacos, in Mexico or any where they usually have thin cuts of pork meat in a vertical spit with pineapples on top and bottom. Try this recipe trust me you are going to have fun with this and love it!!

Ingredients:

- 7 1/2 pounds of Pork Roast (Pork Shoulder, Boston Butt)
- 3 Oranges
- 1 Onion
- 1 Cup Of Pineapple Juice
- 1/2 Cup of Apple Cider Vinegar (or whatever in hand)
- 12 Guajillo Dried Peppers
- 3 Ancho Dried Peppers
- 3 Tbsp Of Salt (Or To Taste)
- 1 Tbsp Of Whole Black Peppercorn
- 1 Tbsp Of Garlic Powder (Or 4 Garlic Cloves)
- 1 Tsp Of Cumin Seeds
- 4 Bay Leaves
- 2 Packets Of Sazon Goya
- 2 Cups Of Pineapple Juice (For Basting On Roasting Pan)
- 2 Cups Of Chicken Broth Or Water (For Basting On Roasting Pan)

Total Cook Time: 3 Hours

1st Hour at 425 Degrees Fahrenheit

Remaining 2 Hours at 325 Degrees Fahrenheit.