

Grilled Pork Tacos

Kenny's simple recipe blends spicy pork with cool avocado, Queso fresco and Pico de Gallo. A new Retreat favorite!

INGREDIENTS

1 # pork shoulder, cut into 1" steaks
Flour tortillas

Marinade:

3 oz. brown sugar
3 oz. chipotles in adobo sauce
2 cloves garlic
¼ c. lime juice
1 t. ground cumin
1 t. ground coriander
2 t. chili powder
1 t. salt
1 small jalapeno pepper
1/8 c. fresh cilantro
¼ c. canola oil

Garnishes:

Pico de Gallo
Avocado, chopped
Queso fresco, crumbled



PROCEDURE

Blend marinade ingredients in a food processor. Place pork steaks in a Ziploc bag with marinade, seal and refrigerate four hours. Grill steaks off on medium heat. Finish in a 325-degree oven approximately 25 minutes. Once cooled, diced meat into ½" pieces.

Serve meat in flour or white corn tortillas, garnished with avocado, Pico de Gallo and crumbled Queso fresco.

ENJOY!