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HOW TO MAKE TACOS AL PASTOR AT HOME USING ONE GRILL ROTISSERIE



Taco al pastor is one of the most popular tacos in Mexico, the meat is typically pork and is marinated in a combination of onion, garlic, dried chilies, spices and rubs (such as cumin, oregano, achiote) and pineapple.

Forget about basic tacos! Impress your friends and family on your next Taco Tuesday with this tangy, sweet and smoky treat. The Mexican style pork Tacos aka Tacos Al pastor!

Why is taco al pastor different than a normal taco? Well, it's how they are made, the authentic tacos al pastor is cooked layer by layer on a vertical rotisserie (trompo) with a gas flame just like making doner kebab (Turkey dish). It is made using different kinds of spices and rubs and is sliced into thin shavings as it cooks then it is placed on a tortilla and topped with onions, chopped coriander leaf, pineapple chunks, and salsa.

While not everyone has a trompo hanging around in their kitchen, I am going to show you the easy way, step by step, my own style, how I did a homemade Al Pastor Tacos using the One Grill Stainless Steel Rotisserie Kit and your bbq grill at home .



Ingredients

3 Lb Pork (boneless shoulder or Boston butt) cut thin - about 3/4 inch

Or Boneless Chicken

¼ Cup Apple Cider Vinegar

2 Tsp Kosher Salt

2 Tsp Taco Seasoning (Optional but recommended)

1 Fresh pineapple

For the marinade:

- 1 Large Onion
- 6 Garlic cloves
- 1 Tbsp cumin powder
- 1 Tbsp Black pepper
- 1 Tbsp Oregano
- 4- 6 Dried Chiles/Guajillo
- ½ Cup Adobo paste (Optional)
- 1-2 Tbsp Chipotle peppers - to give a smokey taste and add extra spice
- 2 Packs Sazon seasoning
- 2-3 Cup Pineapple Juice (to give sweet taste)

NOTE: The Paste is enough to marinade 3 Lb Pork Shoulder and 3 Lb Boneless Chicken (mix thigh and breast meat)

SHOP THE INGREDIENTS HERE

USEFUL TIPS:

- HOW TO CHOOSE MEAT:

Use boneless shoulder or Boston butt and slice them thin, I would recommend $\frac{1}{4}$ inch because it is easier to build the stack.

You can also use chicken, in this video I am making for a party, so to add variety, I added 3 Lb of boneless chicken. A mix of thigh and breast meat. I cut them thin also just like the pork, so it cooks at the same rate. The marinade paste is enough to marinate 3 Lb pork shoulder and 3 Lb boneless chicken.

- USE FRESH PINEAPPLE

The difference between Tacos Al Pastor and normal tacos is that Al Pastor tacos comes with grilled pineapple to add sweetness on your taco. Please use fresh pineapple instead of canned. If you've never had grilled pineapple - I highly recommend it - it takes on a smokey, caramel flavor and it tastes absolutely amazing.

- HOW TO ASSEMBLE THE MEAT:

You want to put a pineapple slice at the beginning, middle and end of the spit, because when you trim the meat, the blade of the knife doesn't hit the steel and it also will separate the pork and the chicken.



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- PREPARE YOUR GRILL:

The authentic Taco Al pastor cooks the meat is using a Trompo (vertical skewer) but since it's a homemade we are going to use this OneGrill Heavy Duty Rotisserie kit. Prepare the grill by removing the grates before turning on the burner. Using my world famous soon to be patented plastic bag method keeps your hands clean!

Then you need to balance the meat, why? Because, this is going to puts less stress on the motor. A bit like balancing your car tires. Rotate to find the heavy side and then lock the counter weight in the opposite direction. Make sure it spins nicely before inserting into the motor. Grab your extension cord and switch on. Cook initially on a low temperature to make sure the outside of the meat doesn't burn.





METHOD:

1. Slice the meat thin, about $\frac{1}{4}$ inch.
2. Add in the apple cider vinegar, salt and taco seasoning in to the meat and give it a good massage.
3. Combine all the spices together and blend it, to make a nice thick paste.
4. Then add the marinade paste in to the meat little by little, because we want all the meat covered, then give another good massage and leave it at least 2 hours (over night is better).
5. Meanwhile clean and cut the pineapple in to 3 slices (the authentic Taco Al pastor, comes with grilled pineapple)
6. Start to assemble the meats and pineapple.
7. Now it's time to grill! Using a good digital meat thermometer, check every half hour until the outside is done. (that is 145F for pork and 165F for chicken) When it's cooked, trim the outside meat and serve while the rest of the meat cooks) .

HOW TO SERVE YOUR TACOS AL PASTOR :

- 10 small tortillas (corn or flour)
- 1 white onion, finely chopped
- 1 cup fresh cilantro, finely chopped
- 2 tomato finely chopped or 1 cup salsa or pico de gallo
- 2 avocado's sliced or guacamole
- Jalapeño if you want extra kick
- 2 limes, cut into wedges
- Pork, beef or mixed meat – sliced
- Pineapple

Now enjoy the sweetness, spiciness, smokiness from the meat. All the components come together to make a magical bite. And that is how tacos al pastor is made. Spicy and delicious!

USEFUL TOOLS WE USE



About Us



Hello and Welcome to our FOOD BLOGGING, TRAVEL AND COOKING site. We are family of 4 who love to cook, travel and eat spicy foods! My name is Erwina (Er-wee-na), originally from Indonesia-Asia, husband is from England and we recently moved to America. I grew up with spicy/Indonesian food, and I want my boys to have spice tolerance. On this site we will be sharing our experience with EXOTIC FOODS, and you will see a lot of spicy foods including recipes for delicious street foods, take out & restaurant style foods that you can easily make at home, from Asian cuisines (Indonesian, Thai, Indian, Vietnamese, Korean, Chinese) to Western cuisine (American and British Foods). Welcome to our site - we're sure you'll find something delicious to make! Erwina is also A REALTOR in North Carolina, USA. Follow her: INSTAGRAM: @ErwinaAndTheboys Or @RealCoastalLife XOXO BEAN (Benoa, Erwina, Arthur, Nigel)

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