



ALPHA OMEGA

Pork Al Pastor Tacos with Watermelon & Queso Fresco

Chef Jesse McQuarrie
Executive Chef/President, Mission Kitchen + Bar

Yield: 6-8 portions

Ingredients

Marinade/Sauce:

1/4 cup ground cumin
1/4 cup smoked paprika
1/4 cup ancho chili powder
1 teaspoon nutmeg
1/4 cup Mexican oregano
1 tablespoon kosher salt
3/4 cup brown sugar
1/2 cup medium-sweet soy sauce
1/4 cup chopped garlic
1 cup ancho chili purée
1/4 cup achiote paste (available in Latin markets)
1/4 cup chipotle in adobo puréed
3/4 cup cider vinegar
2 cups pineapple juice
3/4 cup olive oil

Pork:

1/2 cup soybean or canola oil
2 cups diced yellow onions
1/2 cup garlic, minced
3 pounds ground pork
Kosher salt



Watermelon Pico:

4 cups diced watermelon
1 cup diced red onion (approx. 1/2 a medium red onion)
1/2 cup chopped fresh cilantro leaves
1/4 cup chopped fresh mint leaves
2 jalapeños, seeded and finely diced
Zest & juice of 2 limes
3 tablespoons extra virgin olive oil

24 six-inch corn tortillas
2 cups queso fresco

Marinade & Pork:

Place all the marinade ingredients, minus the pork in a non-reactive pot, and bring to a simmer. Simmer for 20 minutes and remove from heat. Cool. Place a heavy-bottom pot over medium-high heat, heat the pot for three minutes, add half of the oil to pot. When oil shimmers, carefully add the onions, stir with wooden spoon for several minutes until lightly browned, add garlic, stirring for one minute, season with 1 tablespoon kosher salt. Remove onions and garlic into a bowl and reserve. Place pot back on heat. Next, add the remaining oil heating until it shimmers, add pork. Stir with a wooden spoon until the pork is nicely browned and broken up. Add the onions and garlic back to the pot, along with the marinade/sauce. Simmer for 10 minutes until all the marinade has incorporated with the pork mixture and slightly thickened.

Watermelon Pico:

Add all the ingredients to a bowl and mix. Season with Kosher salt.

Assembly

Heat tortillas, top with pork, finish with pico and queso fresco.

Enjoy!