



Video ref: La Capital (Óscar Herrera)

MISE EN PLACE / INGREDIENTS [15]

- ☐ 2 lbs Thinly sliced pork shoulder cutlets
- ☐ 3.5 oz Achiote seasoning paste block (El Yucateco)
- ☐ 4 whole Rehydrated Guajillo chiles
- ☐ 4 cloves Fresh garlic cloves, peeled
- ☐ 1 whole White onion (1/2 for marinade + 1/2 finely diced for serving)
- ☐ 0.25 cup Apple cider vinegar
- ☐ 0.5 cup Fresh orange juice
- ☐ 1 tsp Ground cumin
- ☐ 1 tsp Dried Mexican oregano
- ☐ 1.5 tbsp Kosher salt
- ☐ 1 cup Fresh pineapple, cut into 1/2-inch slices for roasting and dicing
- ☐ 2 tbsp Pork lard or vegetable oil (for searing)
- ☐ 16 pieces Taquería style corn tortillas
- ☐ 0.5 cup Fresh cilantro, finely chopped
- ☐ 2 whole Fresh limes, cut into wedges for serving

US SUPERMARKET BRAND GUIDE

Achiote Paste: El Yucateco Achiote Paste
Authentic Mayan annatto base giving classic crimson hue.
• 📍 Hispanic specialty aisle.

COOKING SEQUENCE & CHECKPOINTS

- 1

Blend Adobo

⌚ 5 min

Puree achiote paste, guajillo chiles, 1/2 white onion, orange juice, apple cider vinegar, garlic, dried Mexican oregano, ground cumin, and kosher salt.
✓ Checkpoint: Smooth scarlet marinade.
- 2

Marinate Pork

⌚ 2h (120m)

Coat each thin pork cutlet thoroughly in adobo. Chill 2 hours.
✓ Checkpoint: Vibrant red marinated pork.
- 3

High-Heat Sear

⌚ 10 min

Sear sliced pork strips in smoking cast iron with lard in batches. Char 1/2-inch pineapple slices alongside, then dice.
✓ Checkpoint: Blistered, crispy edges.
- 4

Assemble Tacos

⌚ 5 min

Heap sizzling meat on warm corn tortillas with charred diced pineapple, chopped fresh cilantro, diced white onion, and lime wedges.
✓ Checkpoint: Street-style taco platter.

🛡️ **FOOD SAFETY & INTERNAL TEMPERATURE: 145°F (63°C) USDA SAFE MINIMUM FOR WHOLE-CUT BEEF AND PORK (WITH A 3-MINUTE REST)**
USDA Food Safety Minimum (≥145°F / 63°C) vs Culinary Collagen Target (195°F–205°F / 90°C–96°C): While whole-cut beef and pork are pathogen-safe at 145°F (63°C), slow-braised and roasted cuts must reach 195°F–205°F (90°C–96°C) so tough connective collagen melts into silky, fork-shreddable gelatin.

👁️ **MASTER DONENESS CHECKPOINT:**
Charred crispy edges on thin pork ribbons paired with sweet golden pineapple bits.

🔬 **WHY IT WORKS:**
Pineapple Bromelain & Flash Heat:
Pineapple bromelain tenderizes pork while high cast-iron heat caramelizes the marinade into crunchy taco crust.

⚠️ **TROUBLESHOOTING:**
Meat turned mushy: Keep marinade under 3 hours; sear fresh pineapple separately.