

Mexican / Street Food

Main Courses

Homemade Trompo-Style Tacos al Pastor

⌚ Prep: 30m

🔥 Cook: 90m

❄️ Rest: 4h

Σ Total: 360m

👤 6 servings



Video ref: Views on the Road (Stephanie & Cloud)

MISE EN PLACE / INGREDIENTS

[16]

- ☐ 3 lbs Thinly sliced pork shoulder or pork loin steaks
- ☐ 4 units Dried guajillo chiles, stemmed, seeded, and rehydrated
- ☐ 1 unit Fresh pineapple, peeled and sliced into thick rounds
- ☐ 0.5 cup Fresh orange juice
- ☐ 1 whole, divided White onion (1/2 for adobo + 0.5 cup diced for serving)
- ☐ 1 tsp Dried Mexican oregano
- ☐ 1.5 tbsp Kosher salt
- ☐ 0.5 cup, chopped Fresh cilantro, finely chopped
- ☐ 3.5 oz (1 block) Red achiote seasoning paste (El Yucateco Achiote)
- ☐ 0.5 cup Pure pineapple juice
- ☐ 3 tbsp Apple cider vinegar or distilled white vinegar
- ☐ 5 cloves Garlic cloves, peeled
- ☐ 1 tsp Ground cumin
- ☐ 2 tbsp Vegetable oil (for searing)
- ☐ 16 units Small warm corn tortillas
- ☐ 2 whole, cut into wedges Fresh limes, cut into wedges

🛒 US SUPERMARKET BRAND GUIDE

Achiote Paste: El Yucateco Red Achiote Paste Block
Authentic Mayan annatto seed paste that creates the vivid crimson red hue and earthy floral tang. • 🇲🇽 Hispanic grocery section.

COOKING SEQUENCE & CHECKPOINTS

- 1

Blend the Pastor Adobo

⌚ 10 min

Blend achiote block with softened guajillo chiles, pineapple juice, vinegar, garlic, oregano, cumin, and salt until completely smooth.
✓ Checkpoint: Velvety brick-red adobo marinade.
- 2

Coat and Marinate

⌚ 4h (240m)

Slather every pork steak with adobo marinade. Cover and refrigerate for at least 4 hours or overnight.
✓ Checkpoint: Deeply stained red pork steaks.
- 3

Assemble & Roast Mini Trompo

⌚ 1.3h (75m)

Spear a wooden skewer through a thick pineapple base. Stack marinated pork steaks tightly onto the skewer; cap with a pineapple crown. Roast upright at 375°F (190°C) for 75 minutes.
✓ Checkpoint: Glistening charred outer edges on pork tower.
- 4

Shave & Serve Street Style

⌚ 10 min

Carve thin crispy shavings of pork directly from the trompo using a sharp knife. Flash-sear shavings in a hot skillet for 1 minute, pile onto warm tortillas, and top with roasted pineapple, onion, and cilantro.
✓ Checkpoint: Sizzling, authentic tacos al pastor.

🛡️ **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:**

Thin shavings of deeply caramelized crimson pork with charred edges paired with sweet roasted pineapple over warm corn tortillas.

🔬 **WHY IT WORKS:**

Vertical Trompo Basting: Roasting pork layered vertically between pineapple rounds allows melting fat and sweet pineapple sugars to continuously baste down the exterior, creating a caramelized crust.

⚠️ **TROUBLESHOOTING:**

Meat turned dry and stringy: Opt for pork shoulder steaks with marbling or interlace thin strips of bacon between the pork layers.