



Slow-Cooker Pork Tacos Al Pastor



Ingredients:

- 1 (4 ½ to 5lb.) boneless pork shoulder roast (Boston butt), trimmed
- 2 tsps kosher salt
- 1 (12-oz.) bottle white ale
- 2 (8-oz.) cans pineapple tidbits in juice
- 1 (7-oz.) can chipotle peppers in adobo sauce
- 1 ½ cups chopped fresh pineapple
- ⅓ cup chopped fresh cilantro
- ¼ cup minced red onion
- 2 TBLS fresh lime juice
- 1 tsp kosher salt
- ½ tsp dried crushed red pepper
- 16 (6-inch) fajita-size corn tortillas, warmed
- Toppings: crumbled goat cheese, sliced radishes, fresh cilantro leaves, chopped avocado

Method:

1. Rub roast with salt, and place in a lightly greased 6-qt. slow cooker. Pour beer and 1 can of pineapple tidbits over roast. Process chipotle peppers and remaining can of pineapple in a blender or food processor until smooth. Pour over roast. Cover and cook on LOW 8 to 10 hours or until meat shreds easily with a fork.
2. Transfer pork to a cutting board; shred with two forks, removing any large pieces of fat. Skim fat from sauce, and stir in shredded pork.
3. Stir together fresh pineapple and next 5 ingredients. Serve pork in warm tortillas with pineapple mixture and desired toppings.