

Don Ari Tacos

Ingredients

Meat:

1 lb (454 g) lean ground beef
1 lb (454 g) regular ground pork (raw pork sausage meat works well)
½ cup all-purpose flour
1 tbsp dried oregano
2 tbsp sweet paprika
½ tsp cayenne pepper
1 tsp salt
2 tsp ground black pepper
2 tsp onion powder
2 cloves garlic, minced

Sauce:

1 large tomato
1 small white onion, cut into pieces
2 pickled chipotle peppers (from can)
Salt, to taste

To assemble:

2 cups fresh pineapple, peeled, cored and sliced thinly (1/4 inch thick)
Warm corn tortillas
Cilantro and onion, chopped
Lime wedges

Preheat oven to 300°F (150°C). Prepare a greased rack on top of a baking tray lined with aluminum foil; set aside. Place all the ingredients for the meat in a large bowl; mix with a spatula, then knead until perfectly uniform. Shape into a loaf, and place on top of the greased rack and into the preheated oven; bake for about 2 hours, until fully cooked, browned and crispy. Let stand for at least half an hour (or cool completely, wrap and keep refrigerated overnight). Meanwhile, place pineapple slices in an oven-proof plate, and broil until charred and slightly caramelized, set aside. Prepare sauce: place whole tomato and onion chunks on a very hot dry iron skillet, and cook until charred (*tatemados*), turning frequently. Carefully remove stem end from tomato, slice into quarters and blend until smooth with onion chunks, salt to taste, and chipotle peppers (a little juice from the peppers is optional, for extra heat); set aside.

To assemble the Don Ari tacos: slice the meatloaf as thinly as possible, the closer to shavings, the better. If the loaf was cold from the fridge, stir fry the shavings for a couple of minutes; if not, stir frying is optional. Fill warm corn tortillas with hot meat shavings, cilantro, onions, grilled pineapple and top with chipotle sauce. Serve with lime wedges.

