

# Marinade - El Pastor

Total Yield: 1 each

## Components

|   |                  |            |
|---|------------------|------------|
| Chili - Guajillo                        |                  | 4 each     |
| Onion - White                           | Peeled, Diced 1" | 4 oz       |
| Garlic - Cloves                         |                  | 2 oz       |
| Pineapple                               |                  | 8 oz       |
| Vinegar - Apple Cider - Organic - Bragg |                  | 6 floz     |
| Cumin - Ground                          |                  | 1 tbsp     |
| Oregano - Mexican                       |                  | 2 tbsp     |
| Achiote Paste                           |                  | 1 1/2 tbsp |

## Instructions

1. Place the whole Guajillo Chilis in a bowl and cover with boiling water and allow to soak for 30 minutes.
2. Remove the seeds and stems, strain the water used for soaking and reserve.
3. Place the soaked chilis and the remaining ingredients in the bar blender and puree until smooth. To adjust the consistency with the reserved soaking water.
4. Transfer to a clean not reactive container. Cover, label and date. Use as needed