

GUASTELLO'S VILLAGE MARKET

Caramelized Pork Tacos with Pineapple Salsa

Serves 6 – 8 tacos

Ingredients

for the pork:

1 tablespoon oil
1 shallot
1 clove garlic
1 jalapeno, ribs and seeds removed
2 teaspoons fish sauce
18 ounces boneless pork tenderloin, sliced into thin strips
2 tablespoons sugar
2 tablespoons water

for the pineapple salsa:

1 cup chopped pineapple
1 cup chopped cucumber
1/2 cup chopped cilantro
1/2 cup chopped red onion or shallot
a squeeze of lime juice
a pinch of salt
tortillas for serving
cilantro and lime for serving
chili sauce for topping – see notes

For the pork: Heat the oil in a heavy pan over medium heat. Add the shallot, garlic, and jalapeño – sauté until fragrant, about 2 minutes. Turn the heat to high and add the pork and the fish sauce – stir fry for a few minutes until the pork is no longer pink. With the heat very high, add the sugar and water and stir once – then let the pork caramelize by not stirring it for about 1 minute. Repeat this process until the pork is nice and golden brown.

For the salsa: Toss everything together in a medium bowl.

For the tacos: Warm the tortillas quickly in a skillet with a little bit of oil. Arrange the pork between 6 tortillas and top with the salsa and the chili sauce.

Notes:

For the chili sauce, combine two parts mayo and one-part hot sauce (more or less depending on how hot your hot sauce actually is – I used Sriracha which is just moderately spicy). Whisk to combine or shake in a jar. Add water if needed to thin out the consistency – serve over the tacos.

Credit: pinchofyum.com