



Hamburger al Pastor

INGREDIENTS

- 2 lb boneless pork shoulder roast, cut into 1-inch chunks
- 2 large dried ancho chiles, stems and seed removed
- 1 teaspoon cinnamon
- 1 teaspoon oregano
- 1 teaspoon crushed whole black pepper
- 1 teaspoon ground sea salt
- 1 teaspoon onion powder
- 6 cloves of garlic, crushed
- 1 1/2 teaspoons of achiote
- 1 lime
- Classic Guacamole (recipe follows)
- Pineapple & Jalapeno Salsa (recipe follows)
- 8 hamburger buns
- 4 tablespoons butter

INSTRUCTIONS

1. In a small saucepan, cover dried chiles with water and bring to a boil. When the chiles soften, use a fork to transfer them to the bowl of a food processor, and pulse with cinnamon, oregano, black pepper, salt, onion powder, garlic, and achiote until smooth. If mixture is too dry, add some of the liquid from the ancho chile pan. Cover cubed pork with the mixture, toss until all pieces are coated in the marinade, cover, and chill in the refrigerator for at least three hours, or overnight.

2. Chill meat grinder, blades, all bowls, and the cubed pork mixture for 10-15 minutes before grinding. Grind meat using the coarse blade into a chilled bowl. Press ground pork into 4-ounce patties, and cook in a large, hot frying pan, covered, over medium heat, flipping occasionally. Outsides of burgers will char slightly; cook until well done, about 4 minutes per side.
3. Butter insides of each split hamburger bun, and toast face-down in a separate frying pan. To assemble the burgers, spread bottom half of buns with 1-2 tablespoons of Classic Guacamole, place the pastor burger patty, and then top with the Pineapple & Jalapeno Salsa.