



Pulpo al Pastor

Ingredients

1 pound of octopus (per person)

A bunch of cilantro

Half a cup of crema

Two limes (quartered)

Red onion (julienne cut)

Corn tortillas

A wheel of crumbled queso fresco

Pineapple (Optional)

Plantain (Optional)

For the marinade:

Four chile guajillo

Four canned chipotle in adobo

Seven ounces of achiote

A cup of white vinegar

Salt

Directions

- 1.Prepare the marinade: Seed guajillos and grill to soften. Dissolve achiote in vinegar. Blend the marinade and set aside.
- 2.Lightly oil the octopus and sear it.
- 3.Brush the marinade to coat all sides of the meat.
- 4.If grilling sear again with the marinade. If searing in a pan, sear again or bake at 350° for 10 to 15 minutes.
- 5.Assemble tacos.

Pair it with Agua de Jamaica or a smoky Spiced Mezcal Old Fashioned to savor the flavors.