

AL PASTOR TACOS



INGREDIENTS

SALSA VERDE

12 oz tomatillos (about 8), husks removed, rinsed, quartered
1/4 white onion, roughly chopped
1 garlic clove
1 serrano chile, coarsely chopped
3/4 cup cilantro leaves & stems
1 tsp kosher salt
1-2 tbsp fresh lime juice

PICKLED ONIONS

2 red onions, julienned
1 cup rice wine vinegar
1/2 cup red wine vinegar
6 tbsp granulated sugar
2 tbsp mustard seeds
1/2 cup water

PICKLED PINEAPPLES

1 pineapple, diced
2 cups champagne vinegar
2 cups water
3 cups granulated sugar
4 teaspoons kosher salt
2 jalapeños, cut in half, with seeds
4 tablespoons loose leaf tea

GRILLED CORN SALAD

4 ears, white or yellow corn
1 cup cotija cheese, crumbled
1 red pepper, diced
1 red onion, diced
1 bunch cilantro, chopped
2 tsp garlic powder
1/2 cup mayo
1/4 cup lime juice
tajin & salt

DIRECTIONS

We're going to start by pickling our onions and pineapples. For the onions:

Add rice wine vinegar, red wine vinegar, sugar, mustard seeds and water to a small pot and bring to a boil. Cook for 3 minutes. Add the sliced onions to a bowl. Strain the liquid over the onions, making sure they are fully submerged. Cover the bowl or jar in plastic wrap and let sit for at least 2 hours.

For the pineapples: Add champagne vinegar, water, sugar, kosher salt, jalapeños and tea to a small pot and bring to a boil. Cook for 3 minutes. Add the diced pineapples to a bowl. Strain the liquid over the diced pineapple, making sure they are fully submerged. Cover with plastic wrap and let sit for at least 4 hours.

Cook your chicken the way you want to: once it's done shred it and set it aside.

Lastly, let's make the salsa verde. Blend everything in a high-powered blender until very smooth and bright green. Pro tip- add the liquid first as it will help the herbs catch the blade. Add the salsa to a small bowl for serving. FYI: this will stay green for up to 3 days in the refrigerator.

Don't forget about your side dish. Put the corn in the microwave for 3 minutes or boil it in water for 5 minutes. When it's done, remove and pat dry. Throw it on the grill for several minutes so the kernels get some serious char. Pull, let cool, and cut the kernels off the cob. Assemble your salad by combining all ingredients into a bowl. Stir to make sure the salad is fully tossed with the lime juice, mayo and tajin. Add salt to taste.

JUNE

OX BOX



WHAT'S IN THE BOX

**AL PASTOR
CHICKEN**

SHOULDER STEAKS

**CHIMICHURRI
CHICKEN THIGHS**

ITALIAN SAUSAGE

GROUND BEEF

**BACON
CAMELIZED
ONION SAUSAGES**

HANGER STEAK



A NOTE FROM CHEF

Every year, without fail, I forget about June gloom. In Jersey it's full-on summer right now: it's sunny, hot, and humid. In San Diego, the reality is a little different. So while yes, I'm in a hoodie, I'm still determined to welcome summertime. And to do so, I'm throwing a taco party with the Al Pastor Whole Chicken. This chicken soaks up the earthy, citrusy, and sweet al pastor marinate, making it a great centerpiece for your tacos. Flour tortillas from Pancho Villa (the fresh ones, mind you), a medley of pickled vegetables like onions and pineapple, and my favorite salsa verde are all I want for toppings. Grab some friends, blankets, light a fire, and welcome summer in San Diego.

B. Wise