

Salmon Al Pastor

Adobo Sauce

3 guajillo chiles

3 ancho chiles

1 chipotle chile and 2 teaspoons of adobo sauce from canned chipotles

2 Roma tomatoes fresh or canned

3 garlic cloves

Juice of 1 orange

Juice of 1 lime

2 teaspoons brown sugar (optional)

1 tablespoon apple cider vinegar

1/2 teaspoon oregano

1/2 teaspoon ground cumin

½ tsp ground cloves

1/4 cup evo

1/4 white onion

Sea salt and pepper to taste

1. Remove stems and seeds from chiles. Place chilies in a small saucepan covered with water and bring to a simmer. Turn off heat and allow to soften (about 20 minutes).
2. Place chiles and some of the soaking water to a blender. Add remaining ingredients and process until smooth and creamy. Adjust seasoning with salt and pepper.

4 6-ounce salmon filets

Extra virgin olive oil

Sea salt and freshly ground black pepper

1. Preheat grill to medium high. Rub grates with a rag dipped in evoo. Season fish with salt and pepper and brush with evoo.
2. Place salmon, skin-side up, on grill. DON'T TOUCH IT! Allow salmon to brown and become crispy.
3. Turn salmon. Brush with adobo sauce and cook for another 5 minutes, brushing with sauce 1 more time.
4. Transfer fish to a platter.
5. Grill tortillas, one at a time for about 10 seconds per side to soften. Wrap in foil to keep warm.

Garnishes: grilled pineapple slices, pickled onions, radish slices

Salsa Verde

8 tomatillos

½ white onion

2 serrano or jalapeno peppers

2 tablespoon chopped cilantro

3 cloves garlic

Juice of 1 lime

3 tablespoons evoo

Salt to taste

1. Grill or roast tomatillos, onion, jalapenos until slightly charred.
2. Pulse all ingredients in a food processor until desired consistency.