

Chipolte Al Pastor Copycat Recipe

By Bruce R. Linnell

When Chipotle came out with their chicken Al Pastor, I absolutely loved it. When they stopped providing it, I went on-line, found two copycat recipes, took all the ingredients they had in common, averaged their quantities, and made my own recipe. In addition, I wanted a sauce that involved no cooking.

When they started providing it again, I did taste-test comparisons between their Al Pastor and my sauce. While I'm no connoisseur, and I don't have a highly-developed discriminating palate, I couldn't tell any difference between them.

When they stopped providing it again, I decided to post my own recipe for others to enjoy.

Combine in a 1 1/4 cup or larger jar :

1/2 cup water

1/4 cup pineapple juice

2 tablespoons vinegar (I like apple cider, but use what you like)

2 tablespoons Adobo sauce

2 tablespoons Guajillo chili powder

1 tablespoon Ancho chili powder

1 tablespoon Annatto chili powder (this is the hottest one – raise or lower the amount to your heat tolerance)

Shake or stir together well. If you put the liquids in first, the powders won't clump as much. Keep it in the refrigerator.

Drizzle 2 tablespoons of the sauce over a Chipolte chicken bowl (it's important but not essential to use chicken, because some of the spices Chipolte puts on their chicken are essential for the final taste).

Stir the contents of the bowl well, or put the lid back on tight, and shake well.