

# Tacos Al “Pear-stor” with Grilled Pears and Pear Tomatillo Salsa



**Pacific Northwest  
Canned Pears**  
Always ripe. Always ready.

## Ingredients

3 pounds pork shoulder or pork loin, cut into ½ inch steaks  
4 to 5 garlic cloves

1-½ dried guajillo chili peppers, stems and seeds removed  
2-¼ teaspoons achiote (annatto) paste or 1-¼

teaspoons dried achiote powder  
¾ teaspoon black pepper  
1-½ tablespoons kosher salt  
¾ cup cilantro, roughly chopped  
¾ teaspoon cumin  
3 tablespoons cider vinegar  
1-½ (15-ounce) cans Pacific Northwest Canned Pears, halves, in extra light syrup, drained, juice reserved and ½ of drained pears from one of the cans reserved for salsa

### Pear Tomatillo Salsa

1-½ (15-ounce) can Pacific Northwest Canned Pears, halves, in extra light syrup, drained, juice reserved  
4 fresh tomatillos, husks removed, quartered  
4 fresh jalapenos, seeded  
¾ cup chopped white onion  
4-5 cloves fresh garlic, chopped  
¾ cup cilantro, roughly chopped  
Juice from 1-½ limes, about 3 tablespoons  
¾ tablespoon salt  
¾ teaspoon black pepper

24 6-inch corn tortillas  
1-½ cups (6 ounces) queso fresco, crumbled, for garnish  
Fresh cilantro sprigs, for garnish

## Servings

Yield: 8 servings, 2 tortillas per serving

## Nutrition

Calories: 370  
Total Fat: 14g  
Saturated Fat: 5g  
Cholesterol: 67mg  
Sodium: 781mg  
Carbohydrate: 40g  
Fiber: 5g  
Sugar: 13g  
Protein: 26g  
Calcium: 130mg  
Iron: 2mg

## Method

### Pork

In a blender, add the reserved pear juice, garlic, dried guajillo chilies, achiote paste, black pepper, salt, cilantro, cumin, and cider vinegar. Blend until smooth. Pour the marinade over the pork and refrigerate for at least 2 hours or ideally overnight.

Grill the marinated pork steaks, 5 to 6 minutes per side, until the pork reaches at least 145° F. Chop into bite sized pieces and set aside.

Place pear halves on the grill and cook until they show slight grill marks. Dice and toss with grilled pork.

### Pear Tomatillo Salsa

In a saucepan, add the reserve pear juice and bring to a low simmer. Add the prepped tomatillos, jalapenos, onion, garlic, and half of the pear halves. Simmer until the veggies are soft and the juice reduces by half, about 5 minutes. Cool slightly and pour the mixture into a blender with the cilantro, lime juice, salt, and pepper.

Pulse until mixture is a chunky salsa consistency. Transfer to a bowl.

Dice the remaining pear halves and fold them into the salsa. Refrigerate for 1 hour or ideally overnight.

### To Assemble

Heat corn tortillas (2 per serving), over medium-high heat, in a lightly oiled pan, 15 to 30 seconds on each side.

Place about ¼ cup each of the pork and Pear Tomatillo Salsa (or divide evenly) on warm tortillas. Garnish each with 1 tablespoon queso fresco and cilantro sprigs.

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[eatcannedpears.com](http://eatcannedpears.com)