Frontier - Marinated Chili Cilantro Pulled Pork Tacos

This recipe features the bright, piercing heat of bird's eye chili peppers, which weigh out on the Scoville heat scale in the same range as habaneros and Scotch bonnet peppers. Cumin and coriander join in to spice up the richness of slow cooked pulled pork. Marinade the pork the night before, then start it in the slow cooker in the morning for an easy dinner bursting with complex flavor.

Ingredients
5 Frontier® Dried Birdesye Chilies
2 cloves garlic, smashed with skins removed
2 tablespoons extra virgin olive oil
1 cup white onion, chopped
1/2 teaspoon Frontier® Sea Salt
1/2 teaspoon Frontier® Organic Black Pepper
3/4 teaspoon Frontier® Organic Whole Cumin
1/4 teaspoon Frontier® Organic Whole Coriander
2 1/2 pounds boneless pork loin roast
12 small corn tortillas
2 limes, cut into wedges
1/2 cup white onion, chopped, for topping
4 tablespoons fresh cilantro leaves, chopped

Directions
1. In a pan over medium-low heat, toast the chilies and garlic in the oil for 3 minutes. With a slotted spoon, remove chilies and garlic and transfer to a bowl of hot water. Soak 15 minutes.
2. Add the onion to the pan and sauté 10 minutes, until browned. Transfer to a food processor or blender and add the salt, pepper, cumin and coriander.
3. Into the food processor or blender, add chilies and garlic and 1/8 cup of the soaking water. Puree until liquefied.
4. Baste the pork with the marinade. Wrap tightly in plastic wrap and refrigerate overnight.
5. Transfer pork to a crock pot. Cook on low for 8 hours.
6. Remove pork from crock pot and shred with two forks. Into a measuring cup, strain the drippings. Toss 1 cup drippings with shredded pork to moisten.
7. Assemble pork tacos on corn tortillas, top with onion and cilantro. Serve with lime wedges.

Serves 8 to 10.

Chef Suggestion
If your taste buds prefer less heat, try Frontier® Jalapeno Pepper Flakes or even milder Frontier® Ancho Chili Peppers in place of the Birdseye Chillies.