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464 Sylvan Ave., Englewood Cliffs, NJ (opening soon!)

Pavo al Pastor **Braised Turkey with Al Pastor Sauce**

1 lb. dried guajillo chile peppers
1 medium pineapple, cut into chunks
10 roasted plum tomatoes
1 onion
5 cloves of garlic
2 cinnamon sticks
2 springs of thyme
1 tsp. oregano
2 cloves
2 cups pineapple juice
1 cup water



Heat pineapple juice with water. Remove from heat, add chile peppers and pineapple chunks. In a large pan, toast (with no oil) plum tomatoes, onions, and garlic until charred on the outside. Blend ingredients together with pineapple mix and strain. Marinate turkey overnight with the sauce and keep marinating every two hours.

Preheat oven to 350° and place turkey in a basting pen and cover turkey with foil. After 2 hours, remove foil and continue basting every 20 minutes for about 2 hours until well-cooked (when turkey is 180°). Skin should be golden brown. After removing from oven, cover with foil to prevent loss of moisture. Let stand for 10 minutes then serve.