

## **Taquitos with Traeger Smoked Pork Shoulder**

*Serves 4+ , 6-7 hours*

### Ingredients

4 lbs piece of pork shoulder  
Salt & pepper for seasoning  
32 oz of water  
4 ancho pasilla chiles  
2 chile negro  
2 tbsp cooking oil  
1 large white onion, diced  
1 lbs tomatillos, diced  
1 24 oz can of crushed tomatoes  
1 tbsp oregano  
4+ corn tortillas per person  
Oil for frying

Taquito toppings of your choice like, shredded cabbage, pickled carrots and jalapeños, Cotija cheese, sour cream, pinto beans, avocados or guacamole, cilantro, and more!

### Directions

#### ***Smoking Pork with Adobo***

1. Preheat Traeger smoker to 225F. Liberally season the pork with salt & pepper and allow to sit at room temperature until the Traeger is preheated.
2. Prepare the adobo. Remove the seeds and stems of the ancho and negro chiles. Bring a quart of water to a boil, turn off the heat, and rehydrate the dried chiles in the hot water for 20 minutes. Bring a medium to large pot to medium-high heat and add cooking oil. Add the onion and sauté until softened and just turning brown at the edges. Next add the tomatillos and cook until soft, about 8 minutes. Add the tomato sauce and oregano and bring to a simmer for 10 minutes, then turn off the heat. Using the water from rehydrating the chiles, blend the tomato mixture and rehydrated chiles. Transfer the adobo sauce to a container and reserve for later.
3. Once the Traeger is preheated, place the pork on the grill and smoke at 250

- until an internal temperature of 160F or about 3 hours.
4. Transfer the pork to an aluminum tray and pour over the adobo sauce. Decrease the temperature of the Traeger to 225F and smoke to an internal temperature of 205F or 3-4 more hours, while occasionally basting the pork with adobo sauce.
  5. Allow the pork to rest for 30 minutes before shredding and combining with some of the adobo sauce. Save the remaining adobo sauce for dressing your taquitos!

### ***Taquitos***

1. Preheat a pot or cast iron with 1 inch of oil (about  $\frac{3}{4}$  up the side of the taquito) for frying over medium heat.
2. Warm the tortillas in the microwave by wrapping in a wet cloth and heating at 20-30 second intervals - this prevents the tortillas from tearing.
3. Roll each tortilla with a large pinch of smoked pork. Roll half the taquitos before starting to fry. The oil is preheated when a tortilla dipped in the oil immediately starts to bubble.
4. Fry the taquitos seam side down for 2-3 minutes until the shape is formed and will not unroll. Turnover with tongs and fry for another 2 minutes. Transfer to a paper lined try or plate and allow excess oil to drain. Roll and fry all the taquitos!
5. Make a platter and dress the taquitos for your guests or allow your guests to build their own!