

Mexican Pork Tacos

5lbs boneless pork shoulder
2 tablespoons of chili powder
1 tablespoons garlic powder
1 tablespoons dried oregano
1 tablespoon cumin
1 tablespoon salt
1 tablespoon pepper
 $\frac{3}{4}$ cup of white vinegar
1 cup of pineapple juice
1 pineapple

1. Cut the pork shoulder and pineapple into equally sized chunks. (Preferably 1-inch cubes.) In a baking dish cover the pork and pineapple with the chili powder, garlic powder, oregano, cumin, salt, pepper, white vinegar, and pineapple juice. Cover the dish with plastic wrap and refrigerate for up to at least 2 hours or up to three days.
2. Preheat oven to 350 degrees Fahrenheit. Cook the dish for roughly thirty to thirty-five minutes, or until pork is thoroughly cooked.
3. Place pork and pineapples on top of a salad or in a tortilla shell and serve with your favorite toppings. Sour cream and cilantro make excellent toppings.