



Pork Taquitos

Ingredients

- 2 pounds pork butt
- 2 cinnamon sticks
- 2 whole allspice berries
- 1 small onion, diced
- 1 head garlic, cut in half
- 2 tablespoons salt
- 1 teaspoon [Fustini's Cinnamon Pear Balsamic Vinegar](#)
- water to cover
- [Fustini's Chipotle olive oil](#), for brushing

Corn Tortillas

Pickled Onion and Cucumber

- 1 cup [Fustini's Champagne vinegar](#)
- 1 cup water
- 1 tablespoon sugar
- 4 garlic cloves
- 1 cinnamon stick
- 1 tablespoon salt
- 2 teaspoons allspice berries
- 1 star anise
- 1 onion, minced
- 1 cucumber, seeded and minced

Poblano Relish

- 3 poblano chilies, roasted, peeled, seeded and diced
- 1 cup Pickled Onion and Cucumber
- pinch ground cumin
- pinch ground coriander
- salt and pepper to taste

Directions

Step 1.

Place the pork butt, cinnamon sticks, whole allspice berries, onion, garlic, salt, vinegar and water in a large pot and cover with cold water. Bring to simmer over low heat and cook, partially covered, until pork is very tender - 90 minutes. Remove cinnamon stick and garlic and let cool. Shred meat and leave in the sauce.

Step 2.

Preheat air fryer to 350-400 degrees. Warm corn tortillas in the microwave so they are pliable. Place a dollop of pork filling in each tortilla and roll up. Brush with olive oil (or spray). Place in the prepared air fryer and cook for 5 minutes, turn taquitos over, brush with more oil and continue cooking until browned. Serve with Poblano Relish as a garnish or sauce on the side.

These can also be cooked stovetop in a small amount of oil, electric skillet or deep fryer.

Step 3. Pickled Onion and Cucumber

Heat vinegar, water, sugar, garlic, cinnamon stick, salt, allspice, and star anise in a medium pot. Once simmering, add onion and cucumber. Simmer for 10 minutes then remove from heat and let cool. Remove cinnamon stick and garlic then strain before using.

Step 4. Poblano Relish

Combine all and season with salt and pepper.