



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
 - 3 tablespoons [Fustini's Jalapeño Lime balsamic](#)
 - water to cover
 - [Fustini's Chipotle olive oil](#), for brushing
- corn (or flour) tortillas

Pickled Onion and Cucumber

- 1 cup [Fustini's Jalapeño Lime balsamic](#)
- 1 cup water
- 1 tablespoon sugar
- 4 garlic cloves
- 1 cinnamon stick
- 1 tablespoon salt
- 1 onion, minced
- 1 cucumber, seeded and minced

Poblano Relish

- 3 poblano chilies, roasted, peeled, seeded, and diced
- 1 cup Pickled Onion and Cucumber
- 1 tablespoon [Fustini's Chipotle olive oil](#)
- 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, balsamic and water in a large pot and cover with cold water. Bring to a 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 tortillas in the microwave so they are pliable. Brush the bottom of a baking sheet with olive oil. Place a dollop of pork filling in each tortilla and roll it up. Place them on the baking sheet. When the sheet is full of rolls, brush the tops with more olive oil. Roll the taquitos on the sheet to pick up any extra olive oil. Place them in the prepared air fryer and cook for 5 minutes, turn taquitos over, 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 balsamic, water, sugar, garlic, cinnamon stick, and salt, 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.