caramelized pork tacos with pineapple salsa and chili sauce

serves: 4-6 tacos (depending on the size of your tortillas)

**INGREDIENTS**

**For the Pork:**

* 1 tablespoon oil
* 1 shallot
* 1 clove garlic
* 1 jalapeno, ribs and seeds removed
* 6 ounces boneless pork loin, sliced into thin strips
* 1 tablespoons sugar
* 1 tablespoons water

**For the Pineapple Salsa**

* ½ cup chopped pineapple
* ½ cup chopped cucumber
* ¼ cup chopped cilantro
* ¼ cup chopped red onion or shallot
* a squeeze of lime juice
* a pinch of salt
* tortillas for serving
* cilantro and lime for serving

**INSTRUCTIONS**

1. **For the pork:** Heat the oil in a heavy pan over medium heat. Add the shallot, garlic, and jalapeño - saute until fragrant, about 2 minutes. Turn the heat to high and add the pork - stir fry for a few minutes until the pork is no longer pink. With the heat very high, add the sugar and water and stir once - then let the pork caramelize by not stirring it for about 1 minute. Repeat this process until the pork is nice and golden brown.
2. **For the salsa:** Toss everything together in a medium bowl.
3. **For the tacos:** Warm the tortillas quickly in a skillet with a little bit of oil. Arrange the pork between 4 tortillas and top with the salsa and the chili sauce.