

TACOS DE CARNE

rosemary marinated skirt steak, potato-rajas fundido, avocado

Yields: 4 tacos

Ingredients:

- 5 oz. marinated steak (recipe follows)
- 4 tbsp rajas fondue (recipe follows)
- 4 ea., 6 in. corn tortillas
- 4 tsps cilantro/onion mix (recipe follows)
- 4 tsps avocado crema (recipe follows)
- ¼ cup crispy potatoes (recipe follows)

Procedure:

1. Marinate steak for a minimum of 3 hours or if possible overnight.
2. Heat grill and grill steak to desired temperature. Dice the meat in small cubes.
3. Heat up tortillas and transfer to serving plate. Place diced meat in tortilla and top it off with rajas mixture.

ROSEMARY GARLIC MARIANDE RECIPE

Ingredients:

- 6 bunches rosemary, finely chopped
- 2 tsps garlic, chopped
- 1 cup blended oil
- 2 tsps salt

Procedure:

1. In a medium size bowl, combine all ingredients making sure they are well mixed.

POTATO-RAJAS FONDUE

Ingredients:

- 1 tsp garlic, raw and chopped
- 2 cups heavy cream
- 4 cups potato, uncooked and diced
- ¼ cup white onion, diced
- ½ cup poblano, roasted, peeled, deveined, and diced
- ½ cup cactus leaf, uncooked and diced
- 2 tbsps oil
- ½ cup manchego cheese
- Salt to taste

Procedure:

1. In a large sauté pan, heat 1 tbsp of oil and sauté garlic until brown then add the heavy cream and let reduce for 5 min. Add the potatoes and cook until half way through and add the cheese until it has a cheese flavor but it is not too creamy; add salt to taste.
2. On a different sauté pan, heat 1 tbsp of oil and sauté the onions, the poblanos, and the nopal until fully cooked. Drain the juices, place in a plastic container and separate.
3. After the cheese and cream mixture is done, mix together with the rajas mixture.

ONION/CILANTRO MIX RECIPE

Ingredients:

- 1 cup onion, small diced
- 1/8 cup cilantro, finely chopped
- ¼ cup lemon juice
- 1/8 cup salt

Procedure:

1. In medium bowl, mix all ingredients. Making sure the mixture is overly salted.

AVOCADO CREMA

Ingredients:

- ¾ cup crema fresca
- 2 ea. avocado, ripe
- 1 tsp serrano chiles, chopped
- 2 tsp or to taste lemon juice
- 1 cup water
- 2 ea. garlic cloves, whole
- 5 ea. roasted poblanos
- Salt to taste

Procedure:

1. In blender combine all ingredients except salt, lemon juice and water, blend until smooth.
2. Add salt, lemon juice and see consistency, it should be a pourable consistency. If it is too thick add water until consistency is achieved.

*If there is crema left, it can be stored in the refrigerator for about 1 week.

CRISPY POTATOES

Ingredients:

- 1 potato, peeled
- 4 cups oil

Procedure:

1. Shred the potato in a wheeler, if wheeler is not available a fine grater may be used.
2. Heat oil in medium pot to 350 degrees F.
3. Fry the shredded potato until golden brown.