

## TACOS DE HONGOS

huitlacoche, wild mushrooms, manchego cheese, salsa verde

Yields: 4 tacos

### Ingredients:

- 4 teaspoons manchego cheese, shredded and divided
- 4 each, 6 inch corn tortillas
- 4 tablespoons wild mushrooms (recipe follows)
- 1 teaspoon salsa verde (recipe follows)
- 4 teaspoons huitlacoche (recipe follows)
- 4 teaspoons onion/cilantro mix (recipe follows)

### Procedure:

1. Grease baking sheet; sprinkle 2 teaspoons of manchego on prepared sheet and bake in a 300 degree F oven for about 5 minutes or until manchego cheese is golden and crisp.
2. Heat tortillas in a sauté pan until warmed through, transfer to serving plate and spoon wild mushroom mixture on top of tortillas.
3. Top each with 1 teaspoon of salsa, 1 teaspoon of huitlacoche mix, 1 teaspoon onion/cilantro mix, manchego crisps, and the rest of the shredded manchego.

## WILD MUSHROOMS RECIPE

### Ingredients:

- 3 tablespoons vegetable oil
- 1 teaspoon garlic, finely chopped
- 1 tablespoon red onions, small diced
- 1/2 cup shiitake mushrooms, sliced
- 1/2 cup oyster mushrooms, sliced
- 1/4 cup cremini mushrooms, sliced
- 2 tablespoons epazote, finely chopped
- 1 tablespoon butter
- Salt to taste

### Procedure:

1. Heat oil in a sauté pan; brown garlic and add onions, sweat for 1 minute.

2. Add mushrooms making sure pan is very hot. Season with salt; add butter then add epazote. Heat until well mixed.

\*If extra mushroom mix is left, it can be stored in refrigerator for about 1 week.

## HUITLACOCHÉ RECIPE

### Ingredients:

- 1 can huitlacoche
- ½ cup onions, chopped
- 1 tablespoon vegetable oil

### Procedure:

1. Heat oil in a sauté pan.
2. Add onions and cook until translucent.
3. Add huitlacoche until it is well mixed with onions and it looks like a smooth paste.

\*If extra huitlacoche is left, it can be stored in refrigerator for about 1 week.

## SALSA VERDE

### Ingredients:

- 2 ½ cups tomatillo
- 6 each serrano chiles
- ½ cup onion, chopped
- 2 each garlic cloves, whole
- ¾ cup cilantro, roughly chopped
- Salt to taste
- Water, as needed
- ½ cup red onion, caramelized

### Procedure:

1. In deep pot, place all ingredients except caramelized onions. Fill pot with water until it covers the ingredients and let boil until tomatillos are soft. Make sure they do not overcook otherwise they will become bitter, discard water.
2. Combine ingredients in blender with caramelized onions and add cup of water as needed to thin out.

\*If there is extra salsa left, it can be stored in refrigerator for about 1 week.

## ONION/CILANTRO MIX RECIPE

### Ingredients:

- 1 cup onion, small diced
- $\frac{1}{8}$  cup cilantro, finely chopped
- $\frac{1}{4}$  cup lemon juice
- $\frac{1}{8}$  cup salt

### Procedure:

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