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Smoky Shredded Pork Tacos – Traditional and Classic Mexican Cooking

Shredded pork makes the perfect classic Mexican taco. This authentic recipe makes tacos that are steamed, delicious, and as tender as can be.

This Mexican pork tacos recipe calls for the pork to be shredded, and not ground. Not only can you use this feeling for tacos, but it works great in enchiladas or tamales. All of these ingredients can be found in supermarkets everywhere, and the results lead to authentic Mexican food results.

Mexican Smoky Shredded Pork Tacos

Ingredients:

- 1 1/2 pounds pork butt, cut into large cubes
- 5 garlic cloves, 2 minced and 3 left whole with skins on
- 1 large onion, chopped
- 1 1/2 pounds ripe tomatoes
- 3 chipotle chiles, from canned in adobo sauce
- 1/2 cup slivered almonds



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2 1/2 tablespoons lard

Salt to taste

Ground pepper to taste

1/2 teaspoon ground cinnamon

1/8 teaspoon ground cloves

1/2 cup raisins

20 corn tortillas

1/2 cup crumbled Mexican queso blanco, or Monterrey Jack cheese

Directions:

Place the pork, the chopped garlic, and half the onion in a 3-quart saucepan, and cover with salted water. Bring to a boil over medium heat. Skim the foam off the top, then reduce the heat to medium-low. Simmer, covered, for about 1 1/2 hours, until fork tender. Cool the meat in the liquid, then remove and shred using a fork.

Heat an ungreased skillet over medium-high heat. Cook the whole garlic cloves until soft, or about 10-15 minutes, turning occasionally. Remove the garlic and set aside.

Preheat the broiler, and arrange the tomatoes in a broiling pan. Roast about 4 inches under the broiler heat until the skin blackens, or about 6 minutes. Turn the tomatoes over and roast for another 4 minutes. Remove the tomatoes and set



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aside.

Now place the almonds under the broiler, on another smaller metal tray, until they are lightly browned, or 1 to 2 minutes. Set them aside. Once the tomatoes are cool, peel them, and collect all the juice in the pan. Place the tomatoes in a food processor or blender, and pulse with the canned chipotle peppers and soft garlic. Look for a medium-fine puree.

In a heavy 3-quart saucepan or Dutch oven, melt 1 tablespoon of the lard over medium-high heat. Add the tomato puree, and cook until thicker, or about 5 minutes, stirring constantly. Turn the heat off, season with salt, and set aside.

In a 12-inch skillet, heat the remaining 1 1/2 tablespoons of lard over medium-high heat. Once it starts to smoke, add the shredded pork and the rest of the onion. Cook until the pork is crispy and golden in color (12-14 minutes), stirring frequently and scraping up any brown bits. Sprinkle with the pepper, cinnamon, cloves, and raisins. Pour in the tomato puree. Reduce the heat to low, and simmer until all of the liquid has evaporated (about 5 minutes), stirring occasionally. Add the almond slivers to the pork.

Wrap the corn tortillas in a kitchen towel, and place them in a steamer with 2 inches of water in the bottom. Bring to a boil, then turn it off and let the tortillas sit for about



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10 minutes.

To serve these pork tacos, hold a tortilla in your hand and fill it with cheese and shredded meat. Top with salsa if you like.

This authentic shredded pork tacos recipe makes 4 servings.

Billy Bristol is the writer and editor for Spicy Cooking, a website devoted to hot spices, spicy foods, blazing cooking, the hottest cuisines around the world, and "knock-your-socks-off fiery recipes that all chile-heads and chili-head wannabes will love. Spicy Cooking will fire up taste buds and scorch your plate...Guaranteed. Spicy Cooking