

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
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

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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 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

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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 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

Honey Chipotle Pork Tacos with Caramelized Onions

I really like tacos. I think my love for them has stemmed from my relatively recent discovery that they don't need to be comprised of dry ground beef and limp iceberg lettuce; that good tacos use better, fresher ingredients and have a lot more flavor.

I was never one to hop on the "sweet & savory" train that seems to be so popular now, but it really works here because the sweetness from the honey is so subtle compared to the strong, spicy, smoky flavor of adobo chipotles, and provides a much-needed contrast. Caramelized onions provided another source of subtle sweetness to balance all of the spice in the pork, as well as the chipotle slaw (which I also used in my recipe for fish tacos), and the spicy bourbon beans are great as a side dish or right inside the tacos themselves.

Tacos are a fun dish to make because there are so many possible toppings and combinations; just mix and match until you find what you like the best.

Honey Chipotle Pork Tacos with Caramelized Onions

Ingredients – Serves 4-6:

1 $\frac{1}{2}$ lbs pork tenderloin

2 chipotles in adobo, coarsely chopped, plus $\frac{1}{2}$ teaspoons of adobo sauce (adjust to your tastes)

2 tbsp honey

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Juice and zest of 1 lime

2 garlic cloves, coarsely chopped

1 tsp salt

2 medium yellow onions, sliced

1 tbsp butter

1tbsp olive oil + 1 tbsp

1 can black beans, drained and rinsed.

1 jalapeno, seeded & minced

1 garlic clove, minced

1 tsp cumin

3 tbsp bourbon

Chipotle Slaw (recipe can be found here)

8-12 6-inch corn tortillas, heated in microwave or on the stove until pliable.

Cilantro, for garnish

Directions:

1. Combine pork with chipotles, adobo, honey, lime juice & zest, garlic, and salt in a large zip top bag. Marinate for at least 1 hour or up to overnight.

2. In a large skillet, melt 1 tbsp butter with 1 tbsp oil over medium heat. Add in onions. Sweat for 5 minutes until they start to soften, but not brown, about 5 minutes. Lower heat

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and cook until they become a dark brown, stirring occasionally. This could take about 20-30 minutes. If the pan gets too dry, add in a touch of water.

3. Meanwhile, preheat oven to 350 degrees. Heat oil in another large skillet over medium-high heat. Add in the pork, and sear about 3-5 minutes per side. Transfer to a sheet pan and continue cooking in the oven for about 10-15 minutes or until internal temperature reaches about 140-145 degrees. Let rest for 10 minutes.

4. Meanwhile, make the bourbon black beans. In the same skillet the pork was cooked in, sauté the garlic and jalapeno for 1 minute. Add in the black beans and cumin and sauté for 2 minutes more. Take the skillet off of the heat and add in the bourbon (this is very important-if you leave it on the heat, it may flare up). Deglaze the pan by scraping up all of the brown bits from cooking the pork. Cook until most of the liquid has evaporated.

5. After pork has rested, slice thinly.

6. To serve, top taco with pork, beans, caramelized onion, chipotle slaw, and cilantro.

By: Jessica Verderame

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Jessica Verderame is a staff writer at AllMediaNY.com.