



OAXACAN INSPIRED PORK TACOS

These tacos go darker and moodier with toasted guajillos and pasillas blended with tomatoes, garlic, and vinegar until the sauce hits that deep, red-salsa groove. The pork drinks it in and turns soft, crimson, and smoky, with a slow-building heat that feels both familiar and a little dangerous. Folded into warm tortillas, this dish is the perfect mashup of cozy birria comfort with late-night taco-stand goodness.

Yield: 6 Tacos



INGREDIENTS

6 Unit **RICH'S** PROOF & BAKE TORTILLA DOUGH BALL
WITH WHEAT FLOUR (#14574)

1 Unit **RICH'S** Hickory Smoked Pulled Bar-B-Q Pork
Seasoned, 2 5-Lb Bags (#09067)

9 Unit Guajillo Chilies

9 Unit Pasilla Chilies

1/2 C White vinegar

1/2 tsp. Cumin

5 Unit Garlic Cloves, peeled

1 tsp. Onion powder

3 Unit Roma Tomatoes

Salt, to taste

5 Unit Medium Tomatillos, husked, rinsed

1 Unit Fresh Hot Green Chili, serrano or jalapeño

1 Unit Ripe Avocado, chopped

1 tbsp. White Onion, finely chopped

1/3 C Water

2 tbsp. Fresh Cilantro, with stems

4

Place the chilies, vinegar, garlic cloves, roma tomatoes, ground cumin, and onion powder in a food processor or blender. Process to a smooth paste.

5

Thoroughly thaw the pork in the marinade. Place in cooler for at least 2 hours or overnight.

6

Remove from cooler, transfer to a pan, and cover lightly with foil. Bake at 325°F for 2 hours or until very tender.

7

While the pork is cooking, begin making the salsa.

8

Roast the tomatillos at 400°F until softened, about 15 minutes.

9

Combine the tomatillos, chili, cilantro, onion and 1/3 cup water in a blender. Blend until you reach your desired consistency.

10

Scoop in the avocado and pulse until it is thoroughly incorporated. Stir in some water to give it an easily spoonable consistency, usually about a tablespoon. Season with salt.

11

Remove the pork from the oven. Add to a fresh tortilla and add salsa on the side. Serve.

DIRECTIONS

1

Thaw one 5-pound bag of pork and six tortilla dough balls according to the directions.

2

Start creating the Oaxacan Pork by removing the stems and seeds from the guajillo and pasilla chilies.

3

Toast the chilies in a dry skillet until fragrant. Place in a bowl and add boiling water, just enough to cover the chilies. Cover with plastic wrap and let soak for 20 minutes.