

Tacos and Tequila

Cocktail and Culinary Class

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Welcome to our Taco and Tequila Class, where we will show the secrets of a good, fresh Margarita and how to make easy, delicious tacos.

In this class we will explore the origin and variations of this ubiquitous dish, which has, in the last decades, become a staple in the American way of life.

We will be making (and enjoying) authentic Margaritas, Grilled Chicken and Pork al Pastor Tacos and all the accompaniments, soft flour tortillas, crispy corn tostadas, queso fresco, fresh blender salsa, sour cream, guacamole, radishes, lime, cilantro and lettuce

Recipes (for 8 people):

Pork al Pastor

2 lb pork shoulder/butt cut into 2" slices

Meat Marinade:

3 dried guajillo peppers, soaked, stemmed and drained

8 cloves garlic peeled

1 red onion, peeled and coarsely chopped

1 red pepper, peeled and coarsely chopped

2 tbsp sugar

1 tbsp cumin

1 tbsp chili powder

Salt to Taste

½ cup vegetable oil

½ pineapple, peeled and diced

Make the Marinade in the blender, rub over the pork, sear the pork in a hot pan until golden brown on all sides, place in the pressure cooker, add the pineapple and cook for 60 minutes, shred and serve

Grilled Chicken Tacos

2# Chicken Breasts or Thighs

Same marinade as the pork