



ROGERMOOKING



Chipotle Pork & Grape Salsa Tacos
California Table Grapes - 2019 Mooking Recipes
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Prep Time: 20 min

Cook Time: 2-3 hrs

Yield: 4 portions

Chipotle Pulled Pork Tacos

3 Lb Pork Butt or Pork Shoulder cut into 4" chunks

3 Tbsp Chipotle puree

2 Tbsp ground Cumin

1 Tbsp freshly squeezed Lime Juice

2 Tbsp Olive Oil

1 C sliced White Onion

3 fresh Garlic cloves, minced

1 bottle light Beer (substitute with 1½ Cups Chicken Stock if desired)

1 Bay Leaf

2 Tsp Kosher Salt

freshly ground Black Peppercorns for seasoning

1 pkg 4" Flour Tortillas

2 C thinly shredded White Cabbage

2 Limes cut into wedges to garnish

Sliced Green Onions to garnish

fresh Flat Leaf Parsley to garnish

In a bowl, place pork, chipotle puree, cumin, lime juice, salt & pepper to taste. Mix well and set aside.

In a large pot, over medium heat, sauté onions and garlic in olive oil until browned. Remove from the pot and set aside.

Increase heat to medium high. In the same pot add seasoned pork in small batches making sure to not crowd the pan and sear till browned. Remove each batch from pot and sear a new batch of pork and so on until all the pork has been seared. Add all of the seared pork, onions, and garlic back to the pot and stir well. Pour beer or chicken stock over contents of pot, add bay leaf and season with salt & pepper. Bring to a boil then cover with a lid and reduce heat to low and slowly simmer for 2 hrs until tender. You know that the meat is done when it falls apart easily.

Gently remove the meat from the pot and set aside on a plate till cool enough to touch. Once cool pull the meat apart into shreds.

Using a sieve, strain the contents of the pot returning the liquid to the pot and bring to a boil. Discard solids. Simmer the sauce on medium heat until reduced to half of its original

volume and it has thickened. Return the pulled pork to sauce, mix well and bring to the simmer. Remove from the heat and cover to keep warm.

To assemble tacos, grill tortillas and then put on a plate. Place a handful of shredded cabbage on top, add pulled pork and top with grape salsa (below).

Garnish with lime wedges, green onions and parsley.

Red & Green Grape Salsa

½ C washed and quartered Red Grapes

½ C washed and quartered Green Grapes

1 Tbsp freshly squeezed Lime Juice

1 Tbsp Extra Virgin Olive Oil

1 Tbsp Honey

¼ C thinly sliced Green Onions

2 Tbsp chopped fresh Flat Leaf Parsley

Kosher Salt to taste

freshly ground White Peppercorns to taste

Place grapes in a bowl. Add lime juice, olive oil, honey, green onions and parsley. Season with salt & pepper to taste. Let the salsa sit for 5-10 minutes so that the flavours come together.