



Tacos Arabes

Yield: 1 lb.

Portion size: _____

Chef Name: Jesse Kuykendall

Amt	Unit (gm/oz)	Ingredient Name
2	Lbs.	Pork Shoulder
1	Lbs.	Tomatillos
12	Oz	White Onion
18	Grams	Mexican Oregano
25	Grams	Ground Cumin
40	Grams	Parsley
75	Grams	Kosher Salt
20	Grams	Black Pepper
50	Grams	Garlic Gloves
.25	cup	White Vinegar
5	Each	Limes

PROCEDURES:

1. Thinly slice your pork into 2in pieces.
 2. Thinly slice onion and rough chop parsley.
 3. Make Marinade by blending together tomatillos, garlic, vinegar, and lime.
 4. Add marinade to pork along with onions, parsley, oregano cumin, salt & pepper.
 5. Let sit in refrigerator for at least 3hrs.
 6. Sauté pork until thoroughly cooked through.
 7. Serve with flour tortillas, fresh cucumber, crema, and salsa.
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