



Tacos Campechanos Board

Prep time: Cook Time: Servings: 12

Latino,Appetizers/Sides/Snacks,Entrees,Corn Tortillas,FSR/QSR,Global Tacos,Modern Mexican

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 4.5" White Corn 8 oz. Tortilla		Warmed	12 each
Campechanos Meat			12 oz.
Salsa roja			1/2 cup
Salsa verde			1/2 cup
Salsa cremos			1/2 cup
Crema			1/2 cup
Avocado slices			1/2 each
Pickled red onions			1 cup
Cilantro		Chopped	1 bunch
Lime wedges			12 each
White onion		Diced	1/2 cup

Instructions

1. Prepare Campechanos Meat sub-recipe.
2. On a large serving board lay out the tortillas and fill with 1 oz of warmed Campechanos Meat.
3. Add the rest of the ingredients to the serving board and serve!



Campechanos Meat

Prep time: Cook Time: Servings: 1 1/2-2 quarts

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Lard			2 Tbsp.
Flank steak		Cubed in 2–3-inch pieces	1 1/2 lbs.
Pork Belly		Cubed	1 1/2 lbs.
Chorizo		Ground	1 1/2 lbs.
Smoked ham hock			1 each
Small yellow onion		Sliced	1 each
Garlic cloves		Peeled	5 each
Diced tomatoes			1 can
Salt			2 tsp.
Black Pepper		course grind	1 tsp.
Dried oregano			1 Tbsp.
Bay Leaf			1 each
Beef Stock			2 cup

Instructions

1. Add lard to large stock pot to melt over medium-high heat. Add meat, turning often, to get a good sear on the meat pieces. Once meat is browned add in the rest of the ingredients.
2. Bring to a simmer and cover. Stir occasionally. Let the ingredients cook until the meat starts to pull apart, about 2-3 hours.
3. Remove meat from pot and pull apart. Skim excess fat from the pot and return pulled meat to the pot.
4. Store under refrigeration and use for up to 5 days.