



## Octopus Bacon Tacos

Prep time: 25 Cook Time: Servings: 12

Combo/Fusion,Entrees,Better For You,Appetizers/Sides/Snacks,Flour Tortillas,FSR/QSR,Casual Dining,Fine Dining,Modern Mexican,Global Tacos,Seafood,Snacks & Shareables

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortillas	28671		12 Each
Baby Spinach			12 Oz.
Hot Sauce Vinaigrette			3/4 cup
Cherry Tomatoes		halved	12 Oz.
Octopus Bacon		seared to order	24 Oz.
Shallots		peeled, thin sliced	3 Oz.
Lemon Zest			1 1/2 tsp.

## Instructions

1. To prepare one portion, warm two tortillas on a flat-top grill or skillet until slightly toasted. Top each taco with ½ oz. baby spinach, ½ oz. tomatoes, ¼ fl. oz. hot sauce vinaigrette, and 1 oz. of freshly seared octopus bacon.
2. Garnish each taco with thin-sliced shallots and fresh-grated lemon zest as needed.



# Octopus Bacon

Prep time: 20 Cook Time: Servings:

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Kosher Salt			3/4 cup
Black Pepper			1/2 cup
Brown Sugar			1 cup
Garlic Powder			1/4 cup
Chile Powder			2 Tbsp.
Octopus tentacles		blanched	1 1/2 Lbs.
Lard			As Needed

## Instructions

1. In a mixing bowl, add salt, pepper, sugar, garlic and chili powders together and combine.
2. Generously season octopus and cold smoke for 1 hr.
3. Place smoked octopus in a hotel pan and cover with melted lard until fully submerged. Cook at 275°F for 4 hours. Remove octopus from lard, cut into thin slices and keep refrigerated until use.

