

Chef from the Hood Recipes



Chef:

Chef Ezequiel "EZ" Gonzalez, Pacific Market

Restaurant:

Pacific Market

Cinco de Mayo Carnitas Taco Bar!

Carne is Spanish for "meat"; carnitas is "little pieces of meat." In a delicious tradition, chunks of pork are cooked in manteca (cooking fat) until crisp and tender. The cooked meat is shredded into a fresh, warm tortilla, then eaten with salsa. In Mexico, carnitas tacos are served at family celebrations and on holidays. This week, Pacific Market sous chef Ezequiel "EZ" Gonzalez is making carnitas and salsa using recipes passed down through his family in San Juan de Los Lagos, near Guadalajara.

Ingredients:

- 3 to 4 lbs. PacMkt cooked carnitas
- 2 dozen corn tortillas (warmed)
- 1 pint PacMkt roasted tomato salsa
- 1 pint Clover organic sour cream
- 2 large peeled, sliced avocados
- 8 (or more) key limes (halved)
- 1 bunch chopped cilantro
- 3 cups shredded lettuce

Enjoy an authentic Cinco de Mayo celebration!

To prepare:

Quantities here make 24 carnitas tacos; or about 8 servings. Warm carnitas in a 350° oven. Warm tortillas one at a time in a cast iron pan, stacking as you go. Place foil covered stack in the oven. Set out bowls of salsa, sour cream, avocado, limes, cilantro & lettuce. Let everyone add their own fillings to their tortillas. Cold cerveza, and beans with melted cheese is great alongside carnitas tacos.

ROHNERT PARK
IN MOUNTAIN
SHADOWS CENTER
901 Golf Course Drive
707.585.9643

SANTA ROSA
AT PACIFIC & BRYDEN
1465 Town & Country Dr.
707.546.FOOD

SEBASTOPOL
ON HWY. 116
550 Gravenstein Hwy. No.
707.823.4916