



Goat tacos with drunken salsa

Ingredients

Tacos:

- 12 tortillas made with MASECA® corn masa flour
- 1.65 pounds of goat breast meat
- 1 banana leaf
- Sea salt

Drunken salsa:

- 4 pasilla chilies, deveined
- 3 arbol chilies, deveined
- 2 garlic cloves, roasted
- 2 green tomatoes, roasted
- ½ onion, grilled
- ½ cup of dark beer
- 2 tablespoons of cilantro, finely chopped
- 3.5 ounces of Cotija cheese, crumbled
- Salt and pepper to taste

Preparation

Tacos:

1. In a griddle, fry the goat meat on both sides. It does not have to be cooked thoroughly.
2. Roast the banana leaf to soften.
3. Season the goat meat with enough sea salt and wrap with banana leaf.
4. Place the wrapped goat meat in a baking pan, add a cup of water and cover with aluminum foil.
5. Pre-heat oven at 300° F and bake for an hour or until meat is soft.
6. Heat tortillas made with MASECA®, make the tacos and serve with the drunken salsa.

Drunken salsa:

1. Roast all chilies and soak in water. Strain and discard water.
2. Blend chilies with garlic, tomatoes, onion, beer and season to taste.
3. Serve and garnish with cilantro and cotija cheese.