

Taquitos Dorados Ahogados



Ingredients, Meat:

- 1½ pounds of lean brisket, cut to 1 – 1½" cubes
- ½ onion
- 3 garlic cloves
- 2 thyme sprigs
- 2 marjoram sprigs
- 3 bay leaves
- 1 tsp salt
- Water as necessary

Ingredients, Verde Sauce:

- 1 pound (about 6) green tomatoes
- 5 Serrano peppers
- ¼ onion
- 2 large garlic cloves
- 1 small garlic clove
- ¾ tsp salt
- 1 bunch cilantro
- 1 large avocado

Ingredients for the filling:

- ½ onion, diced
- 2 Roma tomatoes, diced
- 1 large garlic clove, dices
- 3-4 cilantro sprigs, finely diced
- ¾ Tbls salt

Method:

1. In a Dutch oven, add enough water to cover the meat by at least 1".
2. Bring the water to a boil, add the meat, and then simmer for 7 – 8 minutes. Skim regularly.
3. Add onion, garlic cloves, thyme sprigs, marjoram twigs, bay leaves and salt, cover and cook until the meat easily shreds by hand, about 2 hours. When the meat is easily shredded, remove from heat and cool/stew in its own juices.

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4. In a pot of boiling water, add the 5 Serrano peppers and cook soft, about 5 minutes. Then add the $\frac{1}{4}$ onion and 2 large garlic cloves, salt, and simmer Verde until tomatoes turn yellow. Remove from heat, allowing the Verde to cook in its own water. MUST BE COLD.
5. Drain and remove the stems off peppers. Add $\frac{1}{2}$ - $\frac{3}{4}$ -cup water to a blender and blend green tomatoes, Serrano peppers, onion, salt and 3 garlic cloves. Add cilantro and bend, then add avocado and blend until smooth.
6. Add 3 TBL Oil to a large frying pan, and cook diced onion and garlic until translucent over medium high heat. Add diced tomatoes and cilantro, and cook until well heated.
7. Add finely shredded meat and salt, mixing well until done on medium low, about 3-5 minutes.
8. Warm Mission 8" soft corn tortillas until pliable, and then place an adequate amount of filling the length of the tortilla on the trailing edge, and roll. Should be fairly chubby.
9. Pierce two rolled tacquitos on a plate with both folded flaps inside together with a toothpick.
10. Place a paper towel lined colander on a plate. Heat enough oil to cover tacquito by $\frac{1}{2}$ and fry until golden brown, and then stack vertically in the colander to drain.
11. To assemble, remove toothpick and place two on plate. Garnish with warmed Verde, Crema, and queso (and diced tomatoes, optional).