

Saquaro's Taqueria Recipes

Cantaloupe Agua Fresca

2 ea	Cantaloupe, peeled, seeded, diced, pureed
1 1/3 rd gal	Water
1 C	Sugar
As desired	Ice

Note: Mix together then add desired amount of ice. Top with additional chunks of cantaloupe if desired.

Traditional Chimichuri Sauce

Yield: 24

Ingredients:

4 ea	Jalapeno peppers, remove stems and seeds removed, minced
2 cups	Yellow onion, hopped
16 Cloves	Garlic, minced
2 Bunches	Parsley fresh chopped
1 Bunch	Cilantro, fresh chopped
4 tsp	Oregano, fresh chopped
1 T	Fresh ground black pepper
1.5 cup	Olive oil
3/4 cup	Red wine vinegar
8 tbsp	Lemon juice, fresh
1/2 cup	Water

Method:

1. Combine all ingredients in a food processor.

Feijoida

Black Bean from the Pot with Sausage

Yield: 24

Ingredients:

2 #	Pork tenderloin, large dice
1/2 #	Bacon, large dice
As needed	Salt
1/2 C	Garlic, minced
4 ea	Yellow onions Chopped
8 T	Vegetable oil
2 #	Smoked sausage, sliced
4 #	Black beans, cooked
8 ea	Bay leaves

Method:

1. Sear pork tenderloin and bacon with salt, garlic and 3/4 of the onions in vegetable oil.
2. Add sausage and cook fully.
3. Add the black beans and bay leaves to the pork - sausage mixture and simmer for approximately 30 minutes. Remove bay leaves for service

Note: For a creamier mixture, puree 1 C of the black beans and add back in.

Saquaro's Taqueria Recipes

Carnitas, Baked in Orange Zest, Cumin and Cilantro

Yield: 24

Ingredients:

9 #	Pork butt
3 oz	Orange zest
6 ea	Oranges, quartered
1 bu	Cilantro
1 T	Cumin
As needed	Salt and freshly ground black pepper
1 C	Olive oil
5 ea	Bay leaves
2 T	Garlic, minced

Method:

1. Marinate pork overnight in orange zest, orange quarters, cilantro, cumin, salt, pepper, olive oil, bay leaves and garlic.
2. Sear meat. Remove to roasting pan, including any pan juices. Bake, covered, in 375F degree conventional oven until meat begins to fall apart, approximately 1 ½ hours.
3. Chop into small pieces for burritos / leave whole for churrascos.

Chile Verde

Yield: 24

Ingredients:

10 #	Pork, stew meat, 1" cubes.
As needed	Olive oil
1 C	Yellow onion, diced
½ C	Garlic, minced
12 ea	Anaheim chilies, toasted, peeled and chopped
6 ea	Tomatoes, diced
1 T	Cumin, ground
As needed	Salt and freshly ground black pepper
6 C	Water

Method:

1. Sear pork in batches in olive oil with diced onions. Toward the end of the cooking, add the garlic.
2. Add Anaheim chiles, tomatoes and cumin and water to the seared pork. Simmer for approximately 45 minutes and season with salt and pepper as needed.
3. Add red pepper and simmer for approximately 10 minutes.

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Garlic Collard Greens

Yield: 24

Ingredients:

5 ea	Yellow onions, minced
1 C	Garlic, minced
1 #	Butter
11 #	Collard greens, stems removed, washed, shredded, then steamed lightly
1 T	Salt
1 T	Pepper

Method:

1. Sauté onions and garlic in butter until slightly browned.
2. Add collard greens and sauté until cooked through. Season with salt and pepper.

Note: Steaming the greens first makes them tender and less chewy.

Turkey Mole (*Easy Mole Sauce*)

Yield: 24

Ingredients:

2 qts	Yellow onions, chopped
¾ C	Vegetable oil
2 tsp	Coriander seeds, crushed
2 tsp	Anise seeds, crushed
¾ C	Chili powder
2 ½ T	Sugar
1 T	Cinnamon, ground
½ tsp	Cloves, ground
½ C	Unsweetened cocoa powder
½ C	Peanut butter
2 – 3 qt	Chicken stock
2 qt	Chopped tomatoes, canned, drained
½ C	Raisins
12 ea	Garlic cloves, mashed with salt to a paste
6 #	Turkey, raw, 1" dice

Method:

1. Sauté onions in vegetable oil until golden brown. Add crushed coriander and anise seeds, chili powder, sugar, cinnamon and cloves and cook over moderate heat for about a minute. Add cocoa powder, peanut butter, 2 qts of the chicken stock, tomatoes, raisins and mashed garlic and salt as needed.
2. Simmer approximately 20 minutes, uncovered.
3. Puree the sauce in batches, adding additional stock as needed to bring it to a desired consistency.
4. Return it to the heat and add turkey. Simmer uncovered until the turkey is cooked through.

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Black Bean and Corn Salsa

Yield: approximately 1 qt.

Ingredients:

1/3 C	Olive oil
2 ea	Jalapeno peppers, small, seeded, finely minced
1 ea	Red onion, small, minced
1 ea	Tomato, large
1/2 C	Cilantro, minced
1/4 C	Lime juice, fresh
1 ea	Garlic clove, minced
1/2 tsp	Ground cumin
1/2 tsp	Ground coriander
2 C	Black beans, cooked, drained, rinsed
1 ea	Red bell pepper, minced
1 ea	Orange bell pepper, minced
2 C	Corn, kernels

Method:

1. Combine ingredients together, gently folding in the corn.
2. Chill thoroughly before serving.

Salsa Verde

Yield: approximately 3 C

Ingredients:

2 ea	Jalapeno peppers, minced
1 1/2 #	Tomatillos, canned, crushed
2 tsp	Garlic, minced
4 ea	Green onion, minced
1/2 C	Cilantro, chopped
1/2 C	Water
1/2 tsp	Salt

Method:

1. Combine jalapeno pepper, tomatillos, garlic, onions, cilantro and process until smooth.
2. Add water, in small amounts, and blend to desired consistency. Season with salt as needed.

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Roasted Tomato Salsa

Yield: approximately 2 C

Ingredients:

5 ea	Roma tomatoes, roasted until blackened
2 ea	Chipotle chiles, reconstituted
½ C	Basil, fresh, chopped
¼ C	Garlic, fresh, minced
½ C	Lime juice, fresh
¼ C	Balsamic vinegar
2 tsp	Sugar
2 tsp	Salt
½ tsp	Cracked black pepper
1 C	Olive oil

Method:

1. Combine roasted tomatoes with chipotles while the tomatoes are still hot. Cover and cool for about 15 minutes.
2. Add basil, garlic and lime juice. Marinate for about 10 minutes.
3. Process until just chunky. Add vinegar, sugar, salt and pepper. Slowly whisk in olive oil.

Raw Tomatillo Salsa

Yield: approximately 1 qt

Ingredients:

5 ea	Tomatillos, fresh, husked washed and halved
3 T	Lime juice, fresh
5 ea	Tomatillos, fresh, husked washed and coarsely chopped
¼ C	Red onion, minced
1 ea	Jalapeno pepper, fresh, minced
2 T	Olive oil
1 T	Honey
As needed	Salt and freshly ground pepper
¼ C	Cilantro, fresh, chopped

Method:

1. Place the halved tomatillos in a blender with the lime juice and process until smooth.
2. Combine chopped tomatillos, onion, jalapeno pepper and processed tomatillos; Toss to coat.
3. Add olive oil and honey. Add chopped cilantro just prior to service.