



Out of the whole universe of tacos, you'll find in Mexico City, tacos de Suadero must be one of the most popular choices, along with the Al Pastor tacos. This is really easy to make an option for your next taco night.

Ingredients

- 2 Lbs. of Suadero Meat better know as Roast Meat
- 2 Tbs. of beef rendered fat or vegetable oil
- 2 cups of water or more just enough to cover the meat.
- 1/2 white onion finely diced.
- 1 small bunch cilantro finely chopped
- Salt to taste
- A hot salsa of your choice
- 1 pack of Casa Bonita® Corn Tortillas
- 1 Hot Chorizo or Sausage.

Directions

1. Place the meat and beef fat or oil into a pot and cover with the water. Cook for about 2 hours until meat is tender. Add more water if needed during this process if the meat is not tender.
2. Once the meat is tender and the water has reduced, the meat will start to brown with the fat. At this time you can either shred the meat or chop it on your cutting board and return it to the pot to lightly brown, at this stage add the chorizo or sausage and once is cooked start forming the tacos.
3. Warm the corn tortillas to form the tacos, top with the chopped onion and cilantro, and season with salt. Sometimes I cook the meat in advance and just brown on the griddle while warming the tortillas when ready to serve.