



rick bayless' tongueless tacos

1 lb bacon
1 white onion, diced
1 lb chorizo, casing removed
2 large potatoes, cubed
pecorino romano (or queso anejo)
1 medium red onion, thinly sliced
white corn tortillas

guacamole:

3 tomatillos, husked, rinsed and quartered
4 jalapeños
3 avocados
1 large white onion, finely diced
cilantro
salt

1. very lightly boil potatoes in salted water. set aside to cool.
2. make the guacamole: puree the tomatillos and jalapeños. mix that into the avocados. add onion. add cilantro and salt to taste. put in refrigerator to chill.
3. in a bowl, cover the red onion with very cold water. salt generously. let stand for 10 minutes and drain.
4. fry the bacon. remove and blot. cook the onions in the bacon fat to carmelize. in a separate pan cook the chorizo until cooked through and browned.
5. chop the potatoes into small cubes (about 1/2"). add the potatoes and chorizo to the onions and cook until crusty like hash browns.
6. warm tortillas on a slightly oily griddle. layer tacos with the hash mixture, a couple of strips of bacon, guacamole, red onion, and top with pecorino romano.

makes about 6-8 tacos. enjoy! =)

<http://www.oncupcakemoon.com/recipes/tonguelesstacos.pdf>