

Pork Tacos

I love tacos. Seriously. You can put anything on a tortilla and it will taste good. But, this seemed so obvious. So, I wanted to take it a step further with homemade tortillas and salsa.

What you'll need:

Three ripe Roma tomatoes

Half a red onion

1 tbsp minced Garlic

1 tbsp Lemon juice

Dried cilantro to taste

1/2 pound pork shredded

Avocado, cheese, sour cream - whatever you like on your taco

3 cups flour (I used half white and half whole wheat)

1/3 cup olive oil

1 cup warm water

pinch kosher salt

Salsa:

Three ripe Roma tomatoes

Half a red onion

1 tbsp minced Garlic

1 tbsp Lemon juice

Dried cilantro to taste

Dice your tomatoes and toss them in the blender with garlic, lemon juice and cilantro. Then pour over the onion and chill for about 30 minutes. (I do not care for warm salsa. I know, I know.)

Tortillas:

3 cups flour (I used half white and half whole wheat) (plus another cup for rolling the dough. So that actually makes 4)

1/3 cup olive oil

1 cup warm water

pinch kosher salt

In a bowl combine your 2 cups of your flour, olive oil and salt. Then stir in your water a little at a time. You will then add the third cup of flour in slowly.

Pinch off about 2 inches of dough

Throw down some flour on a clean surface, such as a counter top, and roll out the dough.

Place the dough in a greased skillet that is set on low heat.

The tortilla will start to brown on the edges and when you flip it there will be darker spots on the cooked side.

This recipe will yield 6 - 8 tortillas depending on the size. They are flakey and delicious, but not as flexible as the tortillas you buy at the store. But, they cost less than \$1 to make so there is your trade.