

Rose Meat Tacos - *Tacos de Suadero*

Ingredients

1½ lb (680 g)	beef <i>suadero</i> (or brisket point)
¼ cup	lime juice (from 2-3 limes)
1 tsp	salt, plus more, to taste
½ cup	lard
Hot water, as needed	
1/3 lb (150 g)	Mexican <i>longaniza</i> ; optional
1 bunch	knob onions; washed, trimmed (or 1 white onion, peeled and cut into thick slices)
Warm corn tortillas	



To serve:

Salsas (for example, green tomatillo and spicy *chile de árbol*, homemade or bottled)

Cilantro and white onion; washed and chopped

Limes; washed, cut into wedges

Pápalo leaves; washed (if available)

Pat meat with paper towels; cut into sections of 3 to 4 inches in length (7.5 to 10 cm). If using brisket, slice lengthwise in half first, to reduce the thickness. Score each piece on the fat side with a knife, to mark a grid; this will prevent the meat from curling during cooking. Photo, right: sliced and scored *suadero* (bottom) and brisket point (top, right).



Arrange meat in a non-metallic container (such as a glass tray), pour lime juice all over the meat and sprinkle evenly with salt. Allow meat to marinate in the fridge for about half an hour. Use a large and wide pan (or pressure cooker) to cook the meat. Pour lard in large pan (or pressure cooker pot) over medium heat; allow the lard to melt. Arrange marinated meat, preferably in a single layer, turning to coat with the lard. For pan, add two cups of hot water; bring to a boil, then cover and lower heat to keep a nice simmer. Check after one hour, and add more hot water if it is drying too fast. Continue cooking until the meat becomes tender and easy to break with a spoon, approximately one hour and a half (For pressure cooker, after adding one cup of hot water, seal with lid and cook for 35 minutes; turn off, allow pressure to lower, then uncover). Continue cooking over medium heat, uncovered (either pan or pressure cooker pot), to evaporate water. Once almost all the water has evaporated, add *longaniza* (if using). Continue cooking until meat and *longaniza* are fully cooked and tender, and have started to brown (photo, right).



To finish portions for serving, add a couple of tablespoons of fat from the pan to a small frying pan over medium heat; chop some *longaniza* and meat and add to the frying pan, along with a few knob onions (or thick slices of white onion). Stir and cook until crispy, to taste. Prepare tacos by filling warm tortillas (they may be warmed in the frying pan, as well) with *suadero*, or *longaniza*, or both (*suadero con longaniza*). Serve with lime wedges and fried onions, topped with chopped onions and cilantro, and offer salsas and fresh *pápalo* (if available), at the table. In the photo at the top, a *suadero con longaniza* taco with raw tomatillo *salsa*, and a *suadero* taco with *chile de árbol salsa*.