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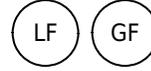
Pulled pork tacos and cream of corn

Portions: 20 tacos

Preparation: 45 minutes

Cooking time: 25 minutes

8



Ingredients

Pulled pork

2 onions thinly sliced
10 whole garlic cloves
Couple sprig of fresh thyme
1 - 1,5 kg pork roast stung, boneless and free of fat
1 cup (250 ml) chicken or vegetable stock
2 tsp (10 ml) coarse salt
1 tbsp (15 ml) sweet paprika

Cream of corn

1 cup fresh corn cooked
1 cup sour cream
¼ cup 35% heavy cream
Approximately 20 sprigs of fresh coriander, only leaves
½ tsp salt

Tacos

Pulled pork reserved
20 corn tortillas
Cream of corn reserved
Cherry tomatoes
Feta cheese
Fresh coriander
Sliced avocado

Steps

Pulled Pork :

1. Preheat oven at 300 F.
2. In a cast-iron casserole, place sliced onions, garlic and thyme. Place pork roast over them, flood with stock and add salt and paprika. Cove and cook a minimum of 4 hours up to 6 hours while basting with cooking juice a couple of times.
3. Once cooked, let cool before taking off the string and pull the meat with the help of 2 forks.
4. Mix the meat with cooking juice and reserve.

Cream of corn :

1. In a blender, mix all ingredients until smooth.
2. Reserve.

Tacos :

1. When time comes to serve, warm corn tortillas in a medium heat skillet one at a time and reserve in a clean kitchen towel.
2. Serve with pulled pork and cream of corn. Depending on taste, add fresh tomatoes, feta, fresh coriander and sliced avocado.