

COWBOY CHEF'S TABLE

CHEF KIRK SWABY, EXECUTIVE CHEF OF THE GATHERING PLACE

Beef Cheek Tacos

Ingredients

Taco Meat

1-1.5 lbs	beef cheek	1 tsp	black pepper
2 tbsp	white vinegar	1 tsp	white pepper
2 tbsp	soy sauce	1 tsp	garlic powder
2	cloves garlic, minced	1 tsp	chili powder
1	lime, juiced	1 tsp	dried oregano
2 tbsp	olive oil	1 tsp	ground cumin
1 tsp	salt	1 tsp	paprika

Relish

1	small white onion, chopped
1/3 cup	chopped fresh cilantro
1	lime, juiced

Salsa

1	large tomato, chopped
1	jalapeno peppers, chopped
1/2	white onion, quartered
2	cloves garlic, peeled
2	dried New Mexico chile pods
	salt and pepper to taste

Garnish

1/4 cup	grated cotija cheese (optional)
1	lime, cut into wedges
	corn tortillas

Method

1. Lay the cheek in a large container. In a medium bowl, whisk together the vinegar, soy sauce, 4 cloves of garlic, juice of two limes, and olive oil. Season with salt, black pepper, white pepper, garlic powder, chili powder, oregano, cumin and paprika. Whisk until well blended, then pour over the steak in the dish. Turn over once to coat both sides. Cover with plastic wrap, and marinate for 1 to 8 hours.
2. In a small bowl, stir together 1 chopped white onion, cilantro, and the juice of 1 lime. Set aside to use as a relish for the tacos.
3. Heat a skillet over medium-high heat. Toast chile pods in the skillet for a few minutes, then remove to a bowl of water to soak for about 30 minutes. Preheat the oven to 450 degrees F (230 degrees C).
4. Place the tomatoes, 1 onion, jalapenos, and 4 cloves of garlic onto a baking sheet. Roast in the oven for about 20 minutes, until toasted but not burnt. Place the roasted vegetables, and soaked chile pods into a blender or food processor, along with salt and pepper. Puree until smooth.
5. Heat vegetable oil in a large pot over medium-high heat. Cut the marinated cheek into cubes or strips. Sear meat until deep brown, Pour marinating contents over meat in pot and bring to a quick boil. Slow cook contents over mid-low heat for approx. 8 hours.
6. Warm the tortillas in a skillet for about a minute on each side to make them pliable. Tortillas may also be warmed in a microwave oven. Arrange two or three tortillas on a plate, and lay a generous amount of beef over them. Top with a sprinkle of the onion relish and a large spoonful of the pureed salsa. Add as much cheese as you like. Garnish with lime wedges, and serve.