



TASTING TABLE

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Corn-Mushroom Tacos

Recipe adapted from Rick Bayless, Frontera Grill

Makes 12 tacos

- 2 fresh poblano chiles
- 2 tablespoons vegetable oil
- 1 medium white onion, finely chopped
- 4 garlic cloves, finely chopped
- 1 medium tomato, diced
- 2 cups packed, roughly chopped lobes of huitlacoche
- Salt
- 3 tablespoons chopped epazote or cilantro leaves
- 12 corn tortillas

1. Make the filling: Roast the chiles over a gas flame or below a broiler until blackened on all sides. Cover with a kitchen towel and let stand 5 minutes. Peel the chiles, discard the stem and seeds and rinse briefly. Cut the chiles into ¼-inch dice.
2. In a medium skillet, heat the oil. Add the onion and cook over medium heat, stirring, until lightly browned, about 7 to 10 minutes. Stir in the garlic and cook for 2 minutes longer. Increase the heat to medium-high, add the tomato and cook, stirring occasionally, until its juices have reduced, about 4 minutes.
3. Add the poblanos and *huitlacoche* and simmer, stirring often, until reduced and quite thick, about 10 minutes. Season with salt and add the chopped epazote or cilantro.
4. Warm the tortillas: Place a steaming basket in a large saucepan filled with ½ inch of water and bring the water to a boil. Wrap the tortillas in a clean kitchen towel, place in the steamer and cover with a tight lid. Boil for 1 minute, then turn off the heat and let stand without opening the steamer for 15 minutes.
5. Assemble the tacos: Just before serving, reheat the filling. Spoon some of the filling into a warm tortilla and fold it

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over. Repeat with the remaining tortillas and filling and serve right away.

Make Ahead: *The filling can be prepared up to 4 hours in advance and refrigerated until ready to use.*