Mama Raines' Mexican Meat

Ingredients:

1 brisket-cooked in water,seasonings,beef stock,

2 cans green chili's-diced

2 large onions-diced

1 large jar hot chunky salsa

1 can Mexican stewed tomatoes

To taste pepper

To taste garlic salt

Directions:

Shred cooked brisket and. Heat oil over medium high heat and sauté diced onions add chilies, salsa tomatoes and brisket and simmer. Season with garlic salt and pepper.

Serve with beans, salsa, tortillas, sour cream and guacamole. Guests can make their own burrito etc.

Recipe by www.HelpfromHayley.com

Mama Raines' Casa Tacos

(Using Mexican meat recipe)

Ingredients:

3 Cup Mexican Meat (Prior Recipe)

3 Cup Shredded lettuce-Iceberg

8 oz Sour Cream

¼ Cup Cilantro-chopped

¼Cup Queso Fresco cheese-crumbled

2 Avocado-sliced

1/2 Cup Jalapenos-canned, sliced

24 oz vegetable oil for frying

12 each corn tortillas

Directions:

Heat oil on Medium High in medium sized stock pot. Using tongs dip and release a tortilla into the pot of hot oil and allow tortilla to float to the top. Using the tongs flip on side of the tortilla onto the other forming a taco shell. Hold tortilla in the form until set. Add next tortilla and continue until all tortillas are formed into taco shells.

Wipe inside of the shell with sour cream –approximately 2Tablespoons per taco. Stuff with lettuce (approximately ¼ cup per taco) and top with Mexican meat (approximately ¼ cup per taco). Sprinkle taco with cilantro and cheese (about 1 tablespoon each) and top with avocado slices (2 per taco) and jalapenos (1-2 tablespoons according to taste).

Yield: 12 Tacos

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