

Barbacoa & Egg Tacos

INGREDIENTS:

- 280 WG flour tortillas
- 16 dozen eggs
- 55lbs of beef cheek meat
- 4 white onions (peeled & quartered)
- 3 whole garlic cloves (peeled)

DIRECTIONS:

The day before serving:

1. Cook your cheek meat in the steamer along with the onion and garlic. Depending on how many pounds you cook, the process can take up to 4 hours. Cook the meat until it shreds.

The day of serving:

1. Prepare one egg per serving by scrambling accordingly
2. Once eggs are fully cooked, add your heated cheek meat to your egg mixture, season, and mix well.
3. Heat tortillas and add 3 ounces of egg and barbacoa mixture for each taco.
4. Be sure to serve with fresh salsa or pico de gallo!