

Taco Tuesday

Written by Debbi Covington
Tuesday, 23 May 2017 12:22



I'm a big fan of Taco Tuesdays. A few of our local restaurants offer taco specials every week with all kinds of delightful fillings. My husband, Vince, tends to go the more traditional route with ground beef, shredded lettuce and cheese. I love fish tacos topped with fresh pico de gallo and guacamole. This week, I decided to take it up a notch with cubes of slow-cooked pork tenderloin seasoned with cumin, oregano and a pinch of ground cinnamon. Pork Carnitas are delicious and easy to prepare. Who doesn't love a good crock pot recipe? Corn and Black Bean Salad, Cilantro-Lime Rice and Fiesta Pudding and maybe a glass of sangria will make your Tex-Mex meal complete. Ole!

Corn and Black Bean Salad

Southwestern Caviar!

2 (15.25-ounce) cans yellow corn, drained

2 (15.25--ounce) cans black beans, rinsed and drained

3 medium tomatoes, seeded and chopped

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1/4 cup minced cilantro

1/2 cup chopped red onion

1/4 cup fresh lime juice

1/3 cup red wine vinegar

1 teaspoon Dijon mustard

2 teaspoons ground cumin

1/4 cup vegetable oil

In a medium bowl combine corn, black beans, tomatoes, cilantro and red onion. In a small bowl whisk together lime juice, vinegar, mustard, cumin and vegetable oil. Toss dressing with vegetable mixture. Refrigerate at least 4 hours before serving. Serves 8 to 10.

Pork Carnitas

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