

CITIZEN TACO

A Recipe Book for Action

Pre-Taco

- Find a space

- Select a date and time

- Announce the event

- Pound pavement and talk to people

- Make posters

- Talk to more people

- Send PR to media outlets

- Make an event on Facebook

- Talk to even more people

- Go door-to-door

- Engage local non-profits

- Hey did I mention talking to people

- Yeah, you gotta talk to people

The Day Of

Prep Space

Gather Supplies

Prep taco fixings

Establish input mechanism

Be prepared to adjust

Place utensils

Place plates

The Citizen Taco

- Eat tacos

- Have them write their thing down

- Eat more tacos

- Identify their barriers

- Adjust their idea by talking w/ others

- Maybe eat one more taco

- They DO THE THING

The Day Of

Post photos of the event

Keep in touch with the attendees

Schedule the next one

Do it all over again

The Recipes

Carnitas

2 pork shoulders (cut into two inch chunks, salt and pepper for 30 minutes)

10 lbs. lard

8 bay leaves

3 cinnamon stick

5 oranges (halved, juice squeezed out and put in whole

2 cups water

5 chile morita

10 cloves garlic

6 cups orange juice

1 ½ cups sugar

Salt the pork appropriately (error on the lighter side if concerned..can always add some at the end)

Melt lard in a pan and strain if need be (if some chunks have fat have not melted). Add pork, bay leaves, cinnamon, oranges, chilies, salt and water. Place in oven at 350 and let simmer until almost tender. Add garlic and orange juice. Let simmer until pork is meltingly tender. To finish...melt sugar in a pan until caramelized. Pour into pork pan (be careful, it will splatter a little). Stir until the sugar has completely dissolved. Cool....thx.

The Recipes

Black Bean Puree

1 quart black beans (soaked overnight)

½ lb bacon (diced)

2 jalapeno (sliced)

2 poblano peppers (medium dice)

2 yellow onion (medium dice)

6 garlic cloves

Cilantro stems from 2 bunches (sliced thinly)

1 cinnamon stick

1 cup lime juice

Cook bacon in a pot until crispy. Add jalapeno, poblano, onion, and garlic. Season with salt and pepper. Sweat vegetables with bacon until onion is translucent. Add soaked beans to pot and enough water to just cover the beans. Add cinnamon stick and simmer until beans are tender. Drain off liquid...BUT reserve all the cooking liquid. Remove the cinnamon stick. Puree beans with the lime juice adding the cooking liquid as needed to make a smooth puree. Season with salt and pepper to taste and chill...thx

The Recipes

Pickled Red Onion

5 red onion (quartered and julienned)

4 cups red wine vinegar

4 cups water

4 cups sugar

½ cup salt

Bring all the ingredients except onions to a boil and pour over onions. Cover and store.

Cilantro Chimichurri

6 oz. cilantro (chopped stems included)

4 cloves garlic

¼ cup apple cider vinegar

1 tbsp. salt

1 cup oil

Place everything in the food processor and puree.

The Recipes

Green Chile Aioli

3 egg yolks

1/8 cup water

3 garlic cloves

3 green chilies (plus 11 more small dice)

¼ cup green chile liquid

4 cups canola oil

1/2 cup lime juice

Salt to taste

Make an aioli with yolks, water, garlic cloves, oil, green chile liquid, and lime juice. Once aioli has been made, add salt to taste and fold in the diced green chilies.

Need help putting on a Citizen Taco?

**Contact Jordan Deffenbaugh at
jordanjdeffenbaugh@gmail.com**