CITIZEN

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	3
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Have them write their thing down

Eat more tacos

Identify their barriers

Adjust their idea by talking w/ others

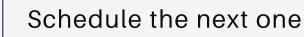
Maybe eat one more taco

They DO THE THING

The Day Of

Post photos of the event

Keep in touch with the attendees



Do it all over again

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.

Black Bean Puree

quart black beans (soaked overnight)
 lb bacon (diced)
 jalapeno (sliced)
 poblano peppers (medium dice)
 yellow onion (medium dice)
 garlic cloves
 Cilantro stems from 2 bunches (sliced thinly)
 cinnamon stick
 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

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
¹/₄ cup apple cider vinegar
1 tbsp. salt
1 cup oil

Place everything in the food processor and puree.

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