

Street Tacos

1/3 c finely chopped white Onion
1/3 c chopped Cilantro
Juice of 1 Lime
1-2 Tbsp Oil made for high heat cooking
1 Bag either Gardein 'Beef' Tips or Boca Crumbles...whichever texture you prefer
1/4 c White Vinegar
1/4 c Soy Sauce, Tamari or Braggs Liquid Aminos (<--can be used interchangeably. I used Braggs)
1 tsp Worcestershire Sauce (or vegan Worcestershire sauce)
1 tsp chili powder
1/4 tsp garlic powder
non-stick cooking spray
Corn tortillas
Lime wedges

Mix first 3 ingredients and set aside. Heat the oil in a skillet over medium-high heat. Add your 'meat'. As soon as the meat starts to cook add the vinegar, Braggs, Worcestershire, chili powder and garlic powder. If using Gardein, use a spatula to break apart the 'meat' chunks in the skillet as they soften to make smaller pieces. Stir the meat in the skillet until most or all of the liquid has evaporated. Remove from heat.

If you have a flat-top stove, just use the stove top itself. This will make a mess, but the results are the best. If you don't have a flat top stovetop, then use a cast iron skillet or flat griddle. Turn the heat on a small burner to medium. (If using skillet or griddle, turn heat to med-high and wait for it to heat up) Spray the non-stick spray directly onto one side of the corn tortilla in a circle around its perimeter. Throw it oil-side down onto the burner. Use a spatula to move it around so the oil coats the entire side and while its cooking, spray the side that's facing up. After about 30 seconds, before the edges get crisp, flip it over. Before the edges are crisp, remove to a plate. Repeat with as many tortilla as you'll need. This oils up and softens the shells, just like the authentic ones.

Now, fill each tortilla with just a little bit of meat (authentic ones are not stuffed...they use minimal filling so you can almost fold it over taquito-style.

