



"Taco Juan" Smoked Pork Belly Tacos

Recipe by Juan Garza, CEO, Sociedad Mexicana de Parrilleros, SMP

Ingredients

3-4 lbs (1.3-1.8 kg) whole pork belly
6-8 corn tortillas
Big Green Egg rub of your choice
1 can of Coca-Cola
Big Green Applewood smoking chips

Salsa Verde

6 green tomatoes
4 serrano chiles
3 avocados
½ onion chopped
1 habanero chile
4 tbs (3 g) fresh chopped cilantro
smoked sea salt of your choice

Pickled Onions

2 red onions
½ -1 cup (50-100 g) fresh chopped parsley
1 cup (250 ml) apple cider vinegar
8 limes
Black pepper

Set EGG with convEGGtor for indirect cooking to 350°F/176°C. Add a small amount of Big Green Egg applewood smoking chips to the coals.

Method

Dry the pork belly with paper towels. Make crosshatch cuts in the layer of fat on the pork belly. Season the pork belly liberally with your favorite Big Green Egg rub. Place the pork belly in a Big Green Egg non-stick roasting pan and marinate it with the Coca-Cola overnight. Place the roasting pan with the pork belly in the Big Green Egg for 2-3 hours at a 350°F/176°C. Smoke until internal temperature reaches 170°F/77°C. Remove and let rest.

• **Salsa Verde:** Cut the green tomatoes and serrano chiles into small pieces. Place the green tomatoes, serrano chiles, and one avocado in a molcajete (mortar and pestel) and season with smoked salt and grind, or use a blender to combine. Cut the other two avocados into small squares, finely chop the onion, cilantro, and habanero chile. Combine all ingredients into the sauce and mix.

• **Pickled Onions:** Cut the red onions into strips, place them in a bowl and cover with apple cider vinegar and lime juice. Season with smoked sea salt or regular salt, pepper, and chopped parsley. Marinate for 1 hour in the refrigerator.

• **Build the Taco:** Slice the pork belly in to strips. Add the salsa verde to the corn tortilla, place sliced pork belly on top and garnish with pickled onions, a drizzle of the salsa verde and fresh parsley.