

Tender Smoked Shank Tacos



Ready in 2 hours 30 minutes (Ham must be simmered for 1.5 - 20 hours) prep time putting tacos together 30 minutes

Makes: 6-8 tacos

Ingredients

- 2 pounds Ham shanks, trimmed of fat
- 1 Tbsp chipotle in adobo sauce
- 1 lemon, cut in half
- 1 cup chopped cilantro
- ¼ cup green onion, chopped
- ¼ cup olive oil, ½ tsp salt
- 2-3 cloves of garlic
- 8 tortillas - browned over stove
- ¼ cup sour cream
- ½ cup grated mexican cheese, or cheese of your choice
- ¼ cup chopped green chiles
- ½ cup chopped tomatoes
- Sliced black olives - optional

Directions:

1. Put the first 3 ingredients in a medium pot, add just enough water to cover the ham. Simmer for 1 ½ - 2 hours, until meat is falling off the bone.
2. Remove meat from bones, trim any remaining fat and skin, and allow meat to cool. Use a fork to create bite sized pieces of meat.
3. Add the cilantro, green onion, garlic, salt, and olive oil in a blender; coarsely blend. This is the chimichurri sauce, set aside.
3. Cut your tomatoes and measure out the remaining ingredients.

4. Lightly brown the tortillas over a gas burner, or directly on the stove. You can also fry in a pan to heat.

Assemble your tacos as follows:

- Spread 1 Tbsp of sour cream on taco
- 2 Tbsp of meat
- 1 Tbsp of chimichurri
- 1 Tbsp tomatoes
- 1 Tbsp cheese
- 1 dab of green chillies
- Garnish with black olives if desired

Tips

This is a savory, juicy taco. You will need lots of napkins. Enjoy!

Spiritual message from this recipe

The shanks were exposed to fire, the smoke from the fire gives it its deliciousness. We are exposed to fiery trials. These trials can benefit us, if seen with the right perspective, and add deliciousness to our lives.