

Taquitos Vatos Locos

Smoky, tender pulled pork kissed with prickly pear BBQ sauce is crowned with a bright, creamy slaw, pickled red onions, and a sweet-heat pepper jam, all on griddled corn tortillas. A vivid balance of rich, tangy, spicy, and subtly sweet South Texas flavors in every bite.

Ingredients

- 1 pork butt
- as needed Meat Church The Gospel All-Purpose (AP) rub
- 1 bottle Brushfire Farms Prickly Pear BBQ Sauce
- 1 tablespoon Brushfire Farms Prickly Pear Pepper Jam
- as needed corn tortillas
- 2 cups red cabbage (sliced)
- 2 cups green cabbage (sliced)
- 2 green onions (finely chopped)
- 1 jalapeño (diced; seeds and veins removed)
- 2 tablespoons cilantro (finely chopped)
- 1 cup mayonnaise
- 4 tablespoons apple cider vinegar
- 2 tablespoons freshly squeezed lime juice
- 2 tablespoons sugar
- to taste Meat Church BLANCO seasoning
- to taste pickled red onions
- to taste cotija cheese

Instructions

1. Prepare your smoker or pellet grill to 250°F. Post oak is used in the video; mesquite, hickory, or pecan also work well.
2. Season the pork butt liberally with Meat Church The Gospel All-Purpose (AP) rub. Let the rub adhere for at least 15 minutes or up to overnight.
3. Place the pork butt in the smoker unwrapped and cook until it is probe tender, around 203°F internal temperature.
4. Remove the pork from the smoker, place it in a pan, cover with foil, and rest for 1 hour.
5. Discard excess fat and pull the pork. Pour 1 full bottle of Brushfire Farms Prickly Pear BBQ Sauce over the pork and mix thoroughly by hand. Cover and set aside.
6. Make the slaw: In a large bowl combine red cabbage, green cabbage, green onions, jalapeño, and cilantro.
7. Make the dressing: In a medium bowl whisk together mayonnaise, apple cider vinegar, lime juice, and sugar. Season

to taste with Meat Church BLANCO.

8. Add dressing slowly to the slaw, tossing until you reach your desired level of “wetness.” You will have extra dressing.
9. Griddle corn tortillas in a cast-iron skillet or on a plancha until warm and pliable.
10. Assemble each taco: Add sauced pulled pork, top with slaw, pickled red onions, a dollop of Brushfire Farms Prickly Pear Pepper Jam, and finish with cotija cheese.
11. Serve immediately. Optional: Pair with a Frozen Prickly Pear Vodka Lemonade.

Tags: Tacos, Pork, BBQ, Tex-Mex, Smoked, Slaw

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