

Prime Stakes Tacos

2 cans of Loma Linda Prime Stakes
2 cloves garlic, minced
A pinch cayenne pepper
12 small corn tortillas (5 to 6 inches in diameter)
3 cups shredded red cabbage
½ cup chopped cilantro leaves
1 lime, cut into wedges
2 cups Avocado Lime Salsa (see recipe below)

Avocado Lime Salsa:

1 large cucumber peeled, seeded and cut into chunks (about 2 cups)
2 avocados, cut into chunks
½ red onion diced
2 limes, juiced (about ¼ cup)
¼ cup chopped cilantro leaves
2 jalapeno chilies, chopped, plus more to taste
Place cucumber, avocado and onion in a large bowl and add lime juice and salt. Add cilantro and chilies and toss gently.

Directions:

1. Preheat oven to 350°. Drain gravy from 2 cans of Prime Stakes and heat them in the oven with garlic for about 20 minutes.
2. Remove from oven and let sit for 10 minutes. Carve into thin slices.
3. Warm tortillas by placing them on the grill for about 30 seconds, turning once or place 6 tortillas at a time between 2 moist paper towels and microwave for 45 seconds.
4. Wrap in cloth napkin or place in a tortilla warmer to keep warm
5. Place the slices of carved Prime Stakes, warm tortillas, cabbage, cilantro, lime and Avocado Lime Salsa in serving dishes and let diners make their own tacos at the table.

Submitted by Robert C. of North Carolina