

## Seasonal Eating

# Pulled Pork Barbecue Tacos

- 10 ounces cherry tomatoes, quartered
- ¼ cup chopped onion
- ½ bunch fresh cilantro, chopped plus some sprigs for garnishing
- ¼ teaspoon onion powder
- ¼ teaspoon garlic powder
- ¼ teaspoon ground cumin
- ¼ teaspoon kosher salt or more to taste
- 1/8 teaspoon black pepper
- 2 tablespoons fresh lime juice
- 1 pound pulled pork meat
- 1 (10 oz.) can diced tomatoes with green chilies, drained well
- 8 corn tortillas, lightly fried to soften (or crispy taco shells)
- 1 cup shredded Monterey Jack cheese
- 1 cup sour cream

For pico de gallo: Stir together the tomatoes, onion, cilantro, onion powder, garlic powder, cumin, salt, pepper and lime juice, taste and adjust seasonings as desired. Let stand up to 2 hours or refrigerate until ready to use. Combine pork and canned tomatoes with chilies and heat on the stovetop or in the microwave until hot, draining off any excess liquid. Spoon some of the meat mixture down the center of each tortilla or shell. Top with 2 tablespoons of cheese and sour cream. Using a slotted spoon, top with pico de gallo and a sprig of cilantro. Serve immediately.