

Presented by:

**DOWN
TOWN
ALLIANCE**

DINE AROUND DOWNTOWN

COOKING
AT HOME
EDITION



A New Series Hosted by **Rocco DiSpirito**

CASA TAQUERIA

Thursday, October 15, 4:00pm EDT

We are excited for you to join Rocco DiSpirito as he chats with Chef Elizabeth Saldana of **Casa Taqueria**, a culinary team member under the direction of Head Chef Carlos Rodriguez. Chef Elizabeth will show participants how to make al Pastor three ways: Burrito, Plato, and Taco.

PLEASE DONATE

This event is FREE and we encourage you to support Casa Taqueria's staff directly by making donations to their team through the **Casa Taqueria Employee Relief Fund**.



ABOUT CASA TAQUERIA

Casa Taqueria is exactly what it means: "House of Tacos." They opened their doors May 2019 in Manhattan's Financial District. Their vision is clear: For diners to experience delicious, fresh, made-to-order Mexican cuisine in the comfort of a clean and friendly "home." Although only one year old, it has made an impressive impact in the community. Regulars enjoy dishes from a variety of traditional tacos, burritos, platos, crisp elotes and guacamole with wholesome tortilla chips. Crowds love the choice of the savory in-house salsas that satisfy all levels of zest and with a wide selection of original desserts, like churros and tres leches. Casa Taqueria's team of cooks have backgrounds in Mexican cuisine. Led by Carlos Rodriguez, the authentic recipes were perfected with the input of each member.

ABOUT CHEF ELIZABETH

Chef Elizabeth Saldana has loved creating exciting flavors for most of her adult life. She was born in Brooklyn NY, and moved to the city for her collegial studies in the pharmaceutical industry. Working part time as a cashier in the restaurant industry, Saldana often found herself in the kitchen. Having fond memories of assisting her grandmothers prepare family meals for large family gatherings in both San Nicolas Tenexcalco and Santa Cruz Aquiahuac, Mexico. She spends much of her free time learning new recipes and creating her own. Saldana lives in the Bronx with her partner and teaches her 3-year-old son both English and Spanish by watching TV shows on cooking, science, and cultures from around the world.

ENTER TO WIN

POST YOUR PLATE! Participants are encouraged to make the dishes themselves and then post photos of their plates on **Instagram** tagging **#DineAroundAtHome** and **@DowntownNYC** for a chance to win a personal 30-minute cooking class with Chef Elizabeth Saldana. Be sure to tag **@CasaTaqueriaNY** too! The entry window for posting begins at the end of each Cooking at Home demonstration and is open until the following Monday at 11:59pm EDT.

For more details visit DowntownNY.com/DineAround.

[Terms & Conditions may apply.]

This project is part of a continuing effort by the Alliance to support businesses that are being adversely impacted by the spread of COVID-19. From educating local business owners about available funding opportunities and convening working groups, to communicating which businesses are currently open and spotlighting essential workers who are making a difference, the Alliance is actively working to help Lower Manhattan's business community. Efforts will continue through the recovery phase with dedicated marketing programs and initiatives to help turn the lights back on across the neighborhood.

About the Alliance for Downtown New York

The mission of the Alliance for Downtown New York is to provide service, advocacy, research and information to advance Lower Manhattan as a global model of a 21st century Central Business District for businesses, residents and visitors. The Downtown Alliance manages the Downtown-Lower Manhattan Business Improvement District (BID), serving an area roughly from City Hall to the Battery, from the East River to West Street. For more information visit DowntownNY.com or follow us on Facebook, Instagram and Twitter @DowntownNYC.



Al Pastor



Pork: Marinate + Cook

NOTE: Pork should be marinated for 16-24 hours in advance - please see recipe below and plan accordingly.

SERVES: 6-8

INGREDIENTS:

- 3-4 lbs boneless pork butt (shoulder) cut into 3/4" slices
- 3 garlic cloves, chopped
- 1 small onion, chopped
- 1/3 cup unsweetened pineapple juice
- 1 1/2 tsp dried oregano
- 1 1/2 tsp ground cumin
- 1/4 cup of white vinegar
- 1/2 tsp salt
- 1/2 tsp ground pepper
- 2 Tbsps chili guajillo powder (10 seeded peppers, chopped - fresh or dried*)
- 1 Tbsp chili de árbol powder (2 peppers, fresh or dried*)

MARINADE:

Place above seasoning ingredients in a pot and simmer for 10 minutes, transfer to a blender and puree until smooth. In a large bowl, place meat and puree, and refrigerate for 16-24 hours.

METHOD:

Place marinated pork slices with the puree in a large dutch oven (or heavy pot) and bring to a simmer on the stove, then place in 350° oven for 5 hours until tender. When cool enough to handle, shred or cut the pork into small pieces.

* If using dried chilis - soften first by pouring boiling water over the chiles in a bowl or pot and soak for approximately 30 minutes

Plate (Assembled Three Ways)

INGREDIENTS:

- marinated + cooked pork (*see above recipe*)
- 4" corn tortilla (taco)
- 12" flour tortilla (burrito)
- Mexican rice[†]
- guacamole[†]
- pico de gallo[†]
- black or pinto beans[†]
- pineapple chunks
- chopped onion
- cilantro
- lime

TACO

METHOD:

Warm 4" corn tortilla on flat griddle, top with cooked pork, pineapple, pico de gallo, guacamole, onion, and cilantro. Serve with lime wedges.

BURRITO

METHOD:

Warm 12" flour tortilla on flat griddle, on the bottom third, place rice, cooked pork, beans, pineapple, pico de gallo, guacamole, onion, cotija cheese, sour cream and cilantro. Roll the tortilla up, fold in sides and continue to roll. Serve with lime wedges.

PLATO

METHOD:

Place Mexican rice on a plate, add cooked pork, top with pineapple. Place the cooked beans, pico de gallo, and guacamole on the side. Garnish with sour cream, cotija cheese, and cilantro. Serve with lime wedges and corn or flour tortillas.



Sides + Toppings Recipes *(optional)*

Mexican Rice

INGREDIENTS:

- 1 ½ cups medium-grain rice
- 2 ½ cups water
- ½ tsp ground garlic
- ½ tsp ground onion
- 1 tsp salt
- 1 Tbsp corn oil
- ½ cup carrots, diced small
- ½ cup zucchini, diced small

METHOD:

In a medium sized pot (with a tight-fitting lid) heat oil, add the carrots and cook a bit until softened. Then add the rice and cook until golden. Add the zucchini, cook for a minute, then add the water and seasonings. Bring to a boil, stir once - reduce heat to low, then cover with a tight lid and cook for 20-25 minutes. When rice is tender, fluff with a fork to reduce steam and stop the cooking.

Beans

INGREDIENTS:

- 1 15 oz can black or pinto beans
- 1 Tbsp vegetable oil
- ½ cup white onion, diced
- 1 garlic clove minced
- 1 tsp dried oregano
- salt to taste

METHOD:

Heat oil in a small saucepan, add onion, cook until translucent, add garlic, cook until fragrant. Add beans and oregano. Cook on low for 10-15 minutes, stirring occasionally. Season to taste.

Pico De Gallo

INGREDIENTS:

- 6 plum tomatoes, diced
- ½ cup white onion, diced
- 2 Tbsp cilantro, finely chopped
- ½ jalapeño pepper, seeded and minced
- ½ lime, freshly juiced
- Kosher salt to taste

METHOD:

Combine all ingredients in a non-reactive bowl and refrigerate for up to 2 hours.

Guacamole

INGREDIENTS:

- 3 ripe avocados
- 1 plum tomato, seeded and diced
- ½ cup red onion, diced
- 1 ½ Tbsp cilantro, finely chopped
- ½ lime, freshly juiced
- Kosher salt to taste

METHOD:

In a medium bowl, mash avocado to desired consistency, fold in the remaining ingredients and season to taste. Place cling film directly on top of the guacamole for storage in the refrigerator.