



Tacolicious: Festive Recipes for Tacos, Snacks, Cocktails, and More

By Sara Deseran, Joe Hargrave, Antelmo Faria, Mike Barrow

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A collection of recipes for fun, accessible taqueria fare--including colorful salsas, tasty snacks, irresistible cocktails, and of course tacos galore--from the wildly popular San Francisco restaurants and acclaimed Ferry Plaza Farmer's Market food stand, Tacolicious.

Tacos may be the most universally loved, happy-making food on earth. After all, who can say no to a juicy, spicy Chile verde taco; a decadently deep-fried Baja-style fish taco; or a gloriously porky Carnitas taco? At Tacolicious, the San Francisco Bay Area's most popular Mexican restaurant, tacos are a way of life. And now, in this hotly anticipated cookbook, co-owner Sara Deseran shares all of the restaurant's tortilla-wrapped secrets. Whether you're seeking quick and easy weeknight meals or inspiration for a fabulous fiesta, *Tacolicious* has you covered. With recipes for showstopping salsas, crave-worthy snacks, cocktails and mocktails, and, of course, tacos galore, this festive collection is chock-full of real Mexican flavor—with a delicious California twist.

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Editorial Review

Review

“The restaurant Tacolicious doesn’t take itself too seriously. I love it for that. From delightfully non-traditional recipes such as *chile con queso* to Yucatán salsas with serious street cred, *Tacolicious* unapologetically combines Californian and Mexican influences. It may not be ‘classic’ Mexican, but who cares? It’s tasty stuff.”

–Jake Godby, co-owner of Humphry Slocombe

“Tacolicious makes consistently delicious Mexican food and solid cocktails, and now with this book, home cooks can do the same. Things I crave: their deliciously minty salsa, *carnitas* tacos topped with bright cilantro and white onion, and—true confession—their *chile con queso* dip. Let’s call it my guilty pleasure.”

–Michael Tusk, chef/owner of Quince and Cotogna

“Tacolicious is my favorite after-work snack and tequila stop, and this cookbook lets readers who aren’t lucky enough to live in the neighborhood recreate the restaurant experience in their own homes.”

–Craig Stoll, chef/owner of Delfina

About the Author

SARA DESERAN is the co-owner of Tacolicious with her husband, Joe Hargrave, and the editor-at-large at *San Francisco* magazine. A longtime food writer and author of three previous cookbooks, Deseran lives with Hargrave and their kids in San Francisco.

JOE HARGRAVE has been working in Bay Area restaurants since the 1990s, first as the head of operations at Restaurant Lulu, Rose Pistola, Azie, and Frisson; then as the owner of Laïola, which he closed in 2009 to make way for Tacolicious. Chino, which opened in 2014, is his newest restaurant.

ANTELMO FARIA◊ is the executive chef of Tacolicious, and MIKE BARROW is the restaurant’s beverage director.

Tacolicious has three locations in San Francisco and one location in Palo Alto, California. Visit www.tacolicious.com.

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Roasted tomato–mint salsa

Served with chips, this is the salsa that greets you when you sit down at Tacolicious. We make others, of course, but this is the one that seems to hit home with everyone. Although the ingredients are mostly expected, the uplifting note of fresh mint keeps diners guessing. The recipe was inspired by a chef whom Joe came of age with—Reed Hearon, one of San Francisco’s former greats who cooked at Restaurant LuLu and Cafe Marimba. In our house, Hearon’s cookbook, *La Parrilla*, is well worn and loved. Don’t just limit this salsa to chips. It also pairs wonderfully with Three-chile bistec adobado (page 110), Carnitas (page 124), and Achote-rubbed grilled chicken (page 134).

Makes about 2-1/2 cups

6 small Roma tomatoes, halved lengthwise
1/2 large yellow onion, sliced into 1/2-inch-thick rounds
1 small jalapeño chile, stemmed
1/4 cup rice vinegar
1/4 cup packed chopped fresh cilantro
2 tablespoons packed chopped fresh mint
1 tablespoon kosher salt

Position a rack on the top level of the oven, about 4 inches from the broiler. Turn on the broiler. Line a rimmed baking sheet with aluminum foil. Place the tomato halves, cut side down; the onion slices; and the chile on the prepared baking sheet and broil for about 10 to 12 minutes, or until the vegetables are soft and a bit charred. Let cool to room temperature.

In a food processor, combine the roasted vegetables and any juices from the pan with the vinegar, cilantro, mint, and salt and pulse until the mixture is almost, but not quite, smooth. If necessary, add up to 1/4 cup water to achieve a consistency similar to that of a thick soup.

Taste and adjust the seasoning as necessary.

Serve now or store in an airtight container in the refrigerator for up to 3 days.

Users Review

From reader reviews:

Brian Freeman:

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