



## Beer Braised Pulled Turkey Tacos

### Ingredients:

2 cups leftover roasted turkey, preferably dark meat, skin and bones removed  
2 T. olive oil  
1 large white onion, chopped  
4-5 cloves garlic, peeled and chopped  
1/4-1/2 jalapeno, stemmed, seeded, thinly sliced (optional)  
1 tsp chili powder or taco seasoning (to taste)  
1/2 teaspoon salt and ground pepper (to taste)  
3 large tomatoes, chopped  
1 cup frozen corn, defrosted  
1/3 cup fresh cilantro, chopped  
1 12 oz. bottle Mexican dark beer  
1/4 cup water  
12 taco shells or 6 whole grain soft tortillas  
!Toppings suggestions  
chopped red onion  
salsa  
chopped or torn iceberg lettuce  
avocado, sliced  
sesame seeds  
tomatoes, chopped  
sliced black olives

### Directions:

Heat olive oil in a deep sided pan.

Saute diced white onion and chopped jalapeno on medium heat until onion is softened and slightly browned, about 7 minutes. Season with chili powder, salt and pepper.

Add garlic and chopped tomatoes. Mix gently, simmering 3-4 minutes until tomatoes release juice.

Add corn, beer, and water and simmer actively, uncovered for 8-10 minutes. Add more water if you prefer the mixture wetter.

Add pulled turkey to sauce and simmer gently, mixing to warm throughout, about 5 minutes. Add cilantro at end to keep flavors bright.

Warm tacos in oven, following package instructions. Warm soft tortillas on foil lined cookie sheet for 2-3 minutes at 300 degrees.

**!Assemble**

Spoon 2 Tb saucy turkey mixture into taco or onto tortilla. Use cerated spoon if you prefer less sauce.

Top with your favorite condiment (see suggestions above or get creative).