

Pheasant Street Tacos

CHEF'S NOTE: "Here is an example of how smaller is sometimes better. Street tacos were so-named by Americans after they were discovered being served by street vendors across Mexico. Smallish corn tortillas are doubled to keep the filling from falling onto the street while being eaten standing up. It's street food, and it's delicious. This version is a tad more Americanized than your basic street food, and what you put in your street taco is obviously a matter of personal choice. If pulled leg and thigh pheasant meat is not available, cooked and shredded breast fillets will do the trick."

Recipe by: Chef Scott Leysath

INGREDIENTS

(Yields 12 small tacos)

- 1 cup shredded braised pheasant leg and thigh meat
- ¼ teaspoon Kosher salt
- ¼ teaspoon ground coriander
- Pinch ground cumin
- Pinch cayenne pepper
- ¼ cup fresh cilantro leaves, chopped
- 2 tablespoons olive oil
- ⅓ cup sour cream
- 2 tablespoons lime juice
- Pinch sugar
- 24 small corn tortillas, quickly browned in a hot skillet
- ¼ cup Cotija cheese (or any other cheese you prefer)
- ⅔ cup pico de gallo (or a favorite salsa)
- 2 cups shredded lettuce
- 2 radishes, julienned



TO PREPARE:

1. In a bowl, combine the braised pheasant with salt, coriander, cumin, pepper, and cilantro leaves, and mix well. Heat oil in a large skillet over medium heat, add the pheasant mixture and cook, stirring often, until hot.
2. Whisk together sour cream, lime juice, and sugar.

3. To Serve: Arrange warm corn tortillas, two stacked per serving, on a work surface. Top each with pheasant mixture, pico de gallo, shredded lettuce, cheese, and radishes. Drizzle the sour cream mixture over each.



