



Chicken Tinga for Tacos

3 T. vegetable oil
1 small onion, diced
2 small red pepper, diced
1 Poblano chile, roasted, seeds removed and diced
2 cloves garlic, minced
2 bone in chickens
1/2 cup chopped fresh cilantro
1 cup chicken broth
6 flour tortillas-

To make the filling: Rub chicken liberally with Clary's Mexican Dry Rub, both inside and out. Get Green Egg to about 325. Smoke Chicken for about 1 hour and 15 minutes. Let cool and remove chicken meat from bones. In medium saucepan over high heat, sauté peppers, onion and garlic in oil until onions are translucent. Add pulled chicken, broth and cilantro. Cook until liquid is gone. Serve warm with tortillas, salsa, cheese, and any other favorite condiments.

Tortillas

3 cups unbleached flour
2 tsp. baking powder
1 tsp. salt
4-6 Tbsp. vegetable shortening or lard
about 1 1/4 cups warm water

Mix first 4 ingredients and 1 cup water in a mixer with paddle or by hand until a soft dough is formed. If dry, continue adding water until dough is soft. Roll into 1 1/2 oz. balls and cook on tortillas press.