



Pig Ear Tacos



Succulent pork flavor with a crisp bite

INGREDIENTS

- 4-6 Pigs Ears
- 6 quarts cold water
- 4 cloves of garlic
- 1 bay leaf
- 2 teaspoons oregano
- 1 large onion
- 2 teaspoons salt
- 1 lemon
- 1/2 cup extra-virgin olive oil
- 1/2 teaspoon pepper

Preparing Pig Ears



Rinse and clean pig ears thoroughly.

*** Remember when cooking with offal, always make sure your product is fresh**

Place pig ears in stock pot and cover with cold water. Bring to a boil, reduce heat and simmer for 30 minutes. After 30 minutes, remove pig ears, rinse thoroughly, and return to a cleaned stock pot. Cover pig ears with water. Add 1 clove minced garlic, bay leaf, pinch of oregano, quartered onion, 1 1/2 tsp. salt, and pepper. Bring to a boil, reduce heat, and simmer for 1 1/2 - 2 hours until tender.

Basting Oil



Combine olive oil, 1/2 tsp. salt, pepper, 2 minced garlic cloves, 1 tsp. oregano, and juice of 1 lemon.

Grilling

Remove ears from pot and lightly brush with olive oil before placing on grill. *Do not use basting oil for this. Seasoning in oil will burn before skin will have a chance to crisp* Place on medium-high heat for approximately 7-10 minutes, turning once. Once the skin is crispy brush each ear with basting oil and grill each side for an addition 2-3 minutes. Remove when you've achieved a slight char and crispy skin.

Great Accompaniments

Grilled pig ear tacos are great served with a fresh slaw or bbq'd corn 🌽
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