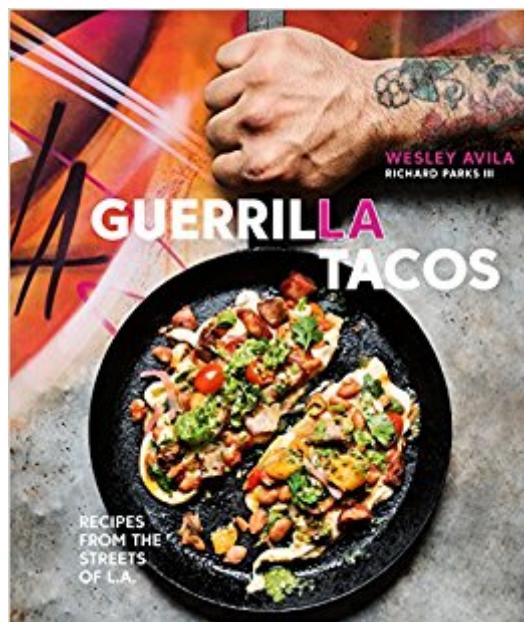


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# Guerrilla Tacos: Recipes From The Streets Of L.A.



## Synopsis

The definitive word on tacos from native Angelino Wes Avila of Guerrilla Tacos, who draws on his Mexican heritage as well as his time in the kitchens of some of the world's best restaurants to create taco perfection. In a town overrun with taco trucks, Wes Avila's Guerrilla Tacos has managed to win almost every accolade there is, from being crowned Best Taco Truck by LA Weekly to being called one of the best things to eat in Los Angeles by living legend Jonathan Gold. Avila's approach stands out in a crowded field because it's unique; the 50 base recipes in this book are grounded in authenticity but never tied down to tradition. Wes uses ingredients like kurobata sausage and sea urchin, but his bestselling taco is made from the humble sweet potato. From basic building blocks to how to balance flavor and texture, with comic-inspired illustrations and stories throughout, Guerrilla Tacos is the final word on tacos from the streets of L.A.

## Book Information

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## Customer Reviews

Cauliflower Taco I don't remember why we started doing cauliflower tacos, but it just works. You don't want the cauliflower mushy, it should be more crispy and browned and a little bit caramelized. You're looking for some crunch from the pine nuts, some sweetness from the dates, and some sourness from the olives and salsa. I like to use Romanesco, or bright orange or purple cauliflower, for color, but you can use whatever is available. Recipe Fill a large stockpot with about 4 quarts water. Add salt until it's as salty as the sea. Set over high heat and bring to a boil. Add the cauliflower to parboil and then remove after 3 to 4 minutes, when the

cauliflower is about three-quarters done. Drain completely. Meanwhile, in a dry pan over medium heat, toast the pine nuts just until slightly fragrant, about 4 minutes. Remove from the heat and set aside. In a 10-inch cast-iron skillet over medium-high heat, melt the butter. Add the cauliflower florets and cook for 2 to 3 minutes, or until they start turning golden brown. Add the garlic, curry powder, and thyme and continue to cook until the florets are fully golden brown and crispy in places, about 10 minutes. Add the dates and pine nuts and toss with the cauliflower. Season with salt and pepper. Remove from the heat and discard the garlic and thyme. Add the cauliflower mixture to the tortillas, then the olives, top with some salsa, and finish with the fenugreek. Serve immediately.

Ingredients     Kosher salt     1 head of cauliflower or Romanesco, stems and leaves removed, cut into bite-size florets     1/4 cup pine nuts     2 tablespoons unsalted butter     2 garlic cloves, peeled and smashed with the side of a knife     1 teaspoon curry powder     4 thyme sprigs     1 cup Medjool dates, seeded and sliced into edible pieces     Freshly ground black pepper     12 corn tortillas, warmed     1 cup Castelvetrano olives, pitted and quartered     Roasted Tomato Salsa for topping     5 leaves fresh fenugreek or parsley, roughly torn from stem

âœThe reason I love Guerrilla Tacos so much is because it has that authentic, Mexican, East L.A. taco vibe. But it also just screams innovation. The flavors and imagination that Wes has put into the tacos is what really makes it stand out. It has that thing that feels like a taco but itâ™s so much more than a taco.â•âœSkrillex âœDonâ™t presume Wesley Avilaâ™s terrific Guerrilla Tacos is a book just about tacos. Youâ™d be mistaken, because this is story, a wonderfully told narrative about a man, his struggles, and his dream.â Thankfully for himâ"and for usâ"itâ™s a story with a happy ending and a slew of delicious recipes.â•âœNancy Silverton, co-owner of Mozza Restaurant Group âœWes Avila is a great chef, period. He's also a folk hero and a personal hero, and here is a book filled with his brilliant recipes and stories. All I can say is, if you're like me, you're going look at every photo in this book and say, â^I want that one, I want that one, I want that one, I want that one...â™âœPhilip Rosenthal, creator ofÂ Everybody Loves Raymond and I'll Have What Phil's Having ÂœGuerrilla TacosÂ is so much more than a collection of Wes Avilaâ™s inventive tacos, which Iâ™ve always considered to be in a delicious league of their own. It is an incredible narrative that captivates me beyond words. Each ingredient that Wes layers onto a handmade tortilla has purpose and meaning, the flavors chronicling his dream to become a chef. Take your time cooking from this book and soak in the inspiration knit through every headnote.â•âœMario Batali, chef, author, and philanthropistÂ

Before WES AVILA began his life as a taquero, he was a forklift driver at a box factory for seven years. In 2003, he quit his job to go to culinary school full-time. After attending California School of Culinary Arts in Pasadena, California, he went to work at L'Auberge Carmel with Walter Mansk, followed by Palate, Food + Wine, Marche, and Le Comptoir with Gary Menes. In August of 2012, Wes left the world of fine dining to devote himself to running Guerrilla Tacos--at that time, a two-person street cart. RICHARD PARKS is a writer and filmmaker living in Los Angeles. He has written for Lucky Peach, the New York Times, and McSweeney's.

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