



TACOS NORTEÑOS

- 6 chiles guajillos rinsed, seeded and deveined (about 1 ounce)
- 5 small tomatillos, peeled and rinsed (about 8 ounces)
- 2 garlic cloves
- 2 teaspoons salt, divided
- 1/8 teaspoon anise seeds
- 1/8 teaspoon dried oregano
- 1 tablespoon olive oil
- 8 ounces ground beef
- 3 fully ripened avocados from Mexico, halved, pitted, peeled,
and cut into 1/2-inch cubes
- 1/4 cup chopped onion
- 1/2 cup chopped fresh cilantro
- 12 (6- inch) corn tortillas, warmed

In small saucepan, combine chiles, tomatillos and 1-1/2 cups of water; bring to boil; cover and simmer until tomatillos are tender, 8 to 10 minutes. Strain, reserve liquid and set aside until cool. In blender, combine chiles, tomatillos, 1/4 cup of the reserved cooking liquid, garlic, 1 teaspoon of the salt, the anise seeds and oregano; blend until pureed; strain. In medium skillet, heat oil; add beef, cook and stir until no longer pink. Add tomatillo mixture; cook 5 minutes. Transfer to measuring cup, add reserved cooking liquid to measure 2 cups. Meanwhile, in medium bowl, combine avocados, onion, cilantro and remaining 1 teaspoon salt; mix well but don't mash (it should be a chunky). Spoon avocado mixture onto tortillas, dividing equally. Roll each up and cut off 1/4-inch from each end. To serve, place 3 stuffed tortillas on each plate; pour meat sauce on top, dividing equally.

YIELD: 4 portions