

## Vance's Chicken Tacos

Modified from "The Salsa Book" by J.H. McHahan, The Olive Press, 1986

700-1000 gm chicken breast, cut into small pieces

60 mls	4 tbs cumin (buy at Chinese grocer)
5 mls	1 tsp cayenne pepper
10 mls	2 tsp crushed thyme
10 mls	2 tsp garlic powder
10 mls	2 tsp salt
60 mls	4 tbs four

Mix spices in a large jar

1-2 chopped jalapeno chiles  
1-2 chopped cloves of garlic  
1/2 bottle of beer

Sprinkle the spice onto the meat in a bowl as you cut the meat up.  
Make sure the meat is well covered with spice by mixing.  
Let stand around 30 min. at room temp.

In large heavy skillet or, better, a wok, heat 2 tbs butter & 2 tbs olive oil.  
Cook meat in small batches, sauté 200 gms at a time.  
Drain to remove oil.  
When the meat is all sautéed, remove as much oil as possible.  
Return meat to the skillet, add the chiles, garlic and the beer.  
Cover with a tight lid. Turn the heat to low and check every 5 min.,  
mixing and reducing the broth. Cook for 15-20'.

Put meat in taco shells, smother with cheese, salsa and chopped lettuce.  
Bet you can't eat just one.