

## Ground Sirloin Tacos

### For the Meat

2 tablespoons vegetable oil  
1 large red onion  
1 jalapeño pepper  
2 garlic cloves  
2 pounds ground sirloin  
1½ tablespoons dark chili powder  
2 teaspoons ground cumin  
1 teaspoon ground coriander  
1 teaspoon dried oregano  
½ teaspoon salt  
½ cup fresh cilantro  
¾ cup chili sauce

### For the Toppings

4 romaine leaves  
¾ cup black olives  
1 large ripe tomato  
¾ cup cheddar or Cotija cheese

### For the Meat

Finely chop the red onion and sauté in 2 tablespoons of oil over low heat in a large skillet. Seed and mince the jalapeño pepper. Add it to the onions, and continue to cook until both are softened but not browned.

Mince the garlic cloves and add it to the skillet, cooking for about 2 minutes being careful not to let the garlic burn.

Add the ground sirloin, constantly breaking up the meat and stirring frequently until the meat loses its color.

Stir in the chili powder, cumin, coriander, oregano, and salt. Chop the cilantro, and add it to the skillet. Pour in the chili sauce, and cook another few minutes to blend the flavors.

### For the Toppings

Shred the romaine, slice the olives, finely chop the tomato, and grate the cheese or cheeses. Place all the ingredients attractively on a large platter so guests can help themselves to whatever they want.

### For the Pico de Gallo

Chop the tomato, seed and mince the jalapeño, mince the red onion, chop the cilantro, and juice the lime. Combine all the ingredients in a large serving bowl, and season with salt to taste.

### For the Pico de Gallo

2 pounds ripe tomatoes  
1-2 jalapeño peppers  
1 red onion  
½ cup chopped cilantro  
Juice of 1 lime  
Salt to taste

### To Serve

8-10 flour or corn tortillas  
1 bag corn tortilla chips

**To Serve**

Heat the tortillas directly over a low flame or in a dry skillet until warm. Allow each person to fill the tortilla with a helping of the meat and then with whatever toppings they choose. Fill small individual serving bowls with the pico de gallo, and pass a bowl of tortilla chips for dipping in the sauce.