

Mushroom Birria Tacos

Makes 6 tacos | Active Time: 30 minutes | Total Time: 1 hour 30 minutes

Swick

Making the Tacos

In a medium bowl, combine the sake and shoyu. Add the mushrooms and toss to coat. Let the mushrooms marinate for at least 1 hour.

Heat a skillet over medium heat and add the sesame oil, ginger, garlic, and leek. Cook, stirring, until aromatic, about 30 seconds.

Add the marinated mushrooms along with the marinating liquid. Cook, stirring occasionally, until the mushrooms soften, about 10 minutes. Using a slotted spoon, transfer the mushrooms from the skillet to a bowl, reserving the cooking liquid.

Place a couple of spoonfuls of the mushroom filling onto one half of each tortilla and fold the other half of the tortilla over the filling.

Heat 2 tablespoons of the vegetable oil in a heavy-bottomed skillet over medium-high heat.

Dip a filled taco in the reserved cooking liquid, then add it to the skillet and fry until it's crispy on both sides. Repeat with the remaining tacos, adding more oil as needed.

Serve immediately, garnished with cilantro, salsa, and a wedge of lime.

Step 1: Making the Tacos

- 1/2 cup unfiltered sake
- 2 teaspoons smoked shoyu
- 3 cups chopped cremini, button, shiitake, or portobello mushrooms
- 1 teaspoon sesame oil
- 1 teaspoon minced ginger
- 1 teaspoon minced garlic
- 1/2 cup chopped leek (white part only)
- 6 tortillas (corn or flour)
- 2 to 4 tablespoons vegetable oil
- 1/4 cup chopped cilantro, for garnish
- 1 cup salsa or pico de gallo, for garnish
- 1 lime, cut into wedges, for serving