Great Ideas * Food

Fun ways to top... TACOS
Tips from James Beard award-winning chef Ken Oringer

A savory summer add-on

“IT’s like classic Mexican street food,” says the Boston-based chef.

CHEESY CORN SALSA
Microwave 2 cups corn kernels in a large bowl 1 1/2 to 2 minutes or until tender. Stir in 1/4 cup crumbled queso fresco cheese, 1/2 cup mayonnaise, 1 tsp. fresh lime juice and salt and pepper to taste.

For a smoky flavor

“It’s more complex than regular salsa,” he says. “And it’s got some heat.”

CHARRED TOMATO & JALAPENO SALSA
Bowl & plum tomatoes, halved; 2 jalapenos, seeded and halved and 1 small onion, quartered, on baking sheet for 10 minutes or until charred. Remove and cool. Pulse vegetables with 1/2 cup cilantro leaves, 2 garlic cloves, chopped; 1/2 tsp. salt; 1/4 tsp. pepper and 1 tbsp. lime juice in food processor until coarsely chopped.

CARNE ASADA TACOS
Makes: 4 servings

1/2 small onion, diced
2 cloves garlic, sliced
6 oz. cola
2 tbsp. canola oil
1 1/2 tbsp. soy sauce
1 1/2 lbs. skirt steak
8 corn tortillas

1. Combine onion and next 5 ingredients in a resealable plastic bag; chill at least 1 hour or overnight. Drain steak; pat dry with paper towels.
2. Grill, covered, over medium-high heat for 5 to 6 minutes on each side or to desired doneness. Let rest, covered, 4 minutes, then slice across grain into thin strips.
3. Heat tortillas on grill until warm. Top with sliced steak and your toppings of choice.

RED CABBAGE SLAW
Combine 3/4 cups thinly sliced red cabbage, 1/2 cup cilantro leaves, 2 tbsp. fresh lime juice, 1/2 tsp. sugar, 1/4 tsp. salt and 1/4 tsp. hot sauce in a bowl. Cover and chill.