

PHOTOS
FOR EVERY
RECIPE!

LIGHTENED-UP
FETTUCCINE ALFREDO

\$12 FAMILY
DINNERS

TEX-MEX IT UP!



TAKE A BITE OUTTA LIFE!

City Day

with Rachael Ray

No time? No problem!

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- ★ KNOCKOUT N
- ★ SPICY 30-MIN
- ★ TACO NIGHT!



THE SWEET SIXTEEN

We guarantee: Travel to any of these *phenomenal spots* and you'll have some *top-of-the-line tacos*.

final & regional winner!

4 Chorizo con Papas, La Verdad Taqueria Mexicana, Boston

Located in the tall shadows of Fenway Park, the tables at this restaurant are packed with baseball fans during Red Sox season. Dodge the crowds by heading to the takeout window. Any taco you order—the dripping-with-juiciness shredded pork carnitas, the crispy fried fish, or the lengua taco (if you like corned beef, you'll like this!)—comes atop a mini, made-from-scratch tortilla. But the taco that knocks it out of the park is the chorizo con papas: Plump bits of ground pork, seasoned with warming spices like cinnamon, allspice and ground cloves, sit atop a sweet potato puree, while thin strips of grilled cactus, diced red onion and crisp fried potato strings add a game-changing crunch. (1 Lansdowne St., 617-421-9595)



Chorizo con papas tacos at La Verdad in Boston

TACOS GO HIGH-END

Well-known chefs put an upscale twist on tradition. Here are some of our fantastic faves from coast to coast.

2. BOSTON: Mexican-inspired dishes make up the bulk of the menu at *La Verdad*, but we love chef Ken Oringer's chihuahua-cheese-stuffed roasted chile tacos and the tongue tacos made with smoked confit beef tongue.



BREAKFAST
FOR DINNER

BOOTS for
Every Budget

Slow-Cooker Soup

MARKET SECRETS

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RACHAELRAYMAG.COM

