



Pecan Tacos with Poblano Sour Cream

Pecans:

¼ cup butter
2 cups pecans
1/3 cup taco seasoning

Preheat oven to 300 degrees.

In a medium skillet over medium-low, melt butter. Add pecans and toss until they are thoroughly coated in butter. Dump in the taco seasoning. Continue to toss and heat for another minute or two .

Spread pecans in a single layer on a foil-lined baking sheet.

Bake for 15-20 minutes, turning them halfway through baking time.

Poblano Sour Cream

3-5 poblano peppers (depends on how much pepper kick you want)

1 tbsp fresh cilantro

1 cup sour cream

First, you'll roast your peppers.

- Put 3-5 poblano peppers on a foil-lined baking sheet.
- Broil on high for 8 minutes or so. Turn them and broil the other side for another 8-10. The skin will turn black, bubbly, crispy.
- Immediately put them in a sealed plastic bag or a tightly covered bowl and let sit for 20 minutes. This steams them and makes it easy to remove the skins.
- When cool enough to handle safely, remove and discard the blackened skins.
- Remove seeds.

Throw the peppers and about a tablespoon of fresh cilantro (if desired) in a food processor until puréed. Add the purée to 1 cup of sour cream and mix thoroughly.