

## Spicy AF Shredded Chicken Tacos

### Ingredients:

#### Shredded chicken:

- 1-whole chicken broken down, or 1 package chicken thighs and 1 package chicken legs.
- 1-bunch cilantro stems, leaves reserved for tacos.
- 1-medium red onion chopped
- 8-garlic cloves sliced
- 6-searosso peppers cut in half, or as many as you can handle (remove seeds if you're a wimp)
- 5-habonaro peppers cut in half, or as many as you can handle (remove seeds if you're a wimp)
- 4-sprigs thyme
- 1 bottle Mexican logger of choice
- 1 cup orange juice
- 3 Tablespoons Mexican polo (chicken) soup base mixed with 2 cups water
- Kosher salt to taste
- Black pepper to taste

#### For Serving:

- Street taco size corn tortillas
- Cabbage
- Cilantro leaves
- Lime wedges
- Sliced radish
- Peco de gallo
- Hot sauce
- Cotija cheese
- Reserved crispy skin from chicken, diced
- Lots more beer
- Tequila for getting drunk

#### Directions:

1. Brake down chicken or use prepackaged thighs and legs.
2. Slice garlic, slice onion, cut peppers in half, tear stems from cilantro leaves and add to a bowl.
3. Mix 2 cups water and chicken base in a bowl. Add orange juice and beer and mix.
4. Add 2 Tablespoons oil to a large cast iron pan over medium high heat. Brown chicken on both sides. Remove from pan and set aside.
5. Add another 2 Tablespoons of oil to pan and add bowl of vegies. Sauté for 5 minutes.

6. Pour in the orange juice beer mixture and bring to a simmer.
7. Place chicken in pan skin side up and place pan in a preheated oven or pellet grill set to 350F.
8. Braise for 1.5 hours.
9. Remove from grill, place chicken onto a sheet tray.
10. Peel any skin from chicken that is crispy and dice. Set aside.
11. Strain liquid from pan through a fine mesh strainer into a small stock pot. Place over high heat and reduce by half.
12. Shred chicken from bone and add desired amount of reduced braising liquid.
13. cook tortillas in a frying pan over medium high heat with a little oil.
14. Serve with radish, cilantro, peco, cabbage, lime wedges, cotija and crispy chicken skin.
15. Pair with an ice cold cerveza and a shot of tequila.