

CARNE ASADA KANGAROO TACOS

INGREDIENTS

- 3 pounds of kangaroo rump
- 1/3 cup of white vinegar
- ½ cup of soy sauce
- 4 cloves of minced garlic
- 2 juiced limes
- ½ cup of olive oil
- 1 teaspoon of salt
- 1 teaspoon ground black pepper
- 1 teaspoon of garlic powder
- 1 teaspoon of chili powder
- 1 teaspoon of dried oregano
- 1 teaspoon of ground cumin
- 1 teaspoon of paprika
- 1 white onion, chopped
- ½ cup of chopped fresh cilantro
- 1 juiced lime
- 2 large chopped tomatoes
- 2 chopped jalapeno peppers
- 1 quartered white onion
- 4 peeled cloves of garlic
- 1 pinch of salt and pepper to taste
- Corn tortillas
- 2 cups of your favourite grated cheese
- 2 limes, cut into wedges



METHOD

1. Lay the kangaroo rump in a large glass baking dish. In a medium bowl, whisk together the vinegar, soy sauce, 4 cloves of minced garlic, juice of two limes, and olive oil. Season with salt, black pepper, white pepper, garlic powder, chili powder, oregano, cumin and paprika. Whisk until well blended, then pour over the kangaroo rump. Turn over once to coat both sides. Cover with plastic wrap and marinate for up to 4 hours.
2. In a small bowl, stir together 1 chopped white onion, cilantro, and the juice of 1 lime. Set aside to use as a relish for the tacos.
3. Preheat the oven to 450 degrees.
4. Place the tomatoes, 1 onion, jalapenos, and 4 cloves of garlic onto a baking sheet. Roast in the oven for about 20 minutes, until toasted but not burnt. Place the roasted vegetables into a blender or food processor, along with salt and pepper. Puree until smooth.
5. Heat vegetable oil in a large skillet over medium-high heat. Add the kangaroo rump, searing on both sides. Cover and cook for 5-6 minutes for medium rare. Remove from the pan and let kangaroo rest for 4-5 minutes. Slice into thin strips.
6. Warm your tortillas in a skillet for about a minute on each side to make them pliable. Tortillas may also be warmed in a microwave oven. Arrange two or three tortillas on a plate, and lay a generous amount of kangaroo over them. Top with a sprinkle of the onion relish and a large spoonful of the pureed salsa. Add as much cheese as you like. Garnish with lime wedges and serve.