ingredients

meat

garlic salt

onion powder

onion

lettuce

tomatoes

Potatoes

balsamic vinaigrette

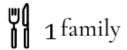
avocado

olives or sliced jalapeños

parmesan cheese

Recipe courtesy of Jared Miller's Family

Salpicón de Res







instructions

- 1. Cook meat in a pot covered with water, add garlic salt, onion powder or sliver of onion. Boil for about 15 min (lid on)
- 2. Lower heat to med/low and cook for at least 4 hours. Keep meat covered.
- Boil potatoes until tender. Pull them out of the water and let cool.
- 4. Once cooled, you can peel the skin off with hands or leave it on. Slice potatoes thick enough so they don't fall apart.
- 5. Place potatoes in a shallow dish and add some balsamic vinaigrette. Cover and refrigerate.
- 6. Slice tomatoes. Place them in a shallow dish and add some balsamic vinaigrette. Cover and refrigerate.
- 7. Slice onions (thin). Place them in a shallow dish and add some balsamic vinaigrette. Cover and refrigerate.
- 8. Once meat if fully cooked, drain and let cool.
- Shred meat. Mix with balsamic vinaigrette.
- 10. On a large platter, place and spread cut up lettuce.
- 11. Drizzle balsamic vinaigrette.
- 12. Add the potatoes, tomatoes, avocado, onions along the edge.
- 13. Meat goes in the middle (not a mound)
- 14. Add the olives or sliced jalapeños throughout.
- 15. Add more balsamic vinaigrette. Sprinkle Parmesan cheese.