

CRITICS' CHOICE WINNER

TACO BAMBA

WINNING DISH: SMOKED BEEF RIB TOSTADA

BRISKET RUB

1lb light brown sugar
½ cup Mexican oregano
½ cup onion powder
1/3 cup garlic powder
½ cup ground cumin
1qt Guajillo Chile Powder
¼ cup De Arbol Chile Powder
¼ cup Colman's Mustard Powder
¼ cup cayenne pepper
¼ cup ground cinnamon
1 cup paprika
2 cups salt
½ cup black pepper

METHOD

Mix all ingredients, then rub a salted brisket.

Smoke at 250 degrees for approximately 16 hours for a 15 lb. brisket.

Q&A WITH WINNING CHEFS FAIZ ALLY & VICTOR ALBISU OF TACO BAMBA

What was your first job as an executive chef?

CHEF ALBISU: BLT Steak

CHEF ALLY: Del Campo

What's your favorite thing to cook at home?

CHEF ALBISU: Anything on my Big Green Egg grill.

CHEF ALLY: On my days off, I love to spend time rolling out pasta to cook for dinner.

What inspired your cuisine served at Taco Bamba?

The ability to honor the traditional elements of Mexican street food and the opportunity to turn it on its head.

What's your favorite item to pair with your winning dish?

A nice glass of mezcal like Siete Misterios Barril or Mezcal Unión El Viejo.

