

# TACOS GOBERNADOR



In 1987 in Mazatlán, Sinaloa, the then governor of Sinaloa, Francisco Labastida Ochoa, visited a Restaurant and the founder, Eduardo Armando Angulo Salomón, wanted to surprise him. He knew of the governor's taste for shrimp, so he created a taco that also had melted cheese and poblano chile, among other ingredients. When the governor wanted to know the name of the dish, the chef replied: "governor taco"

Since the time when these tacos were created, their popularity has exploded. They're a takeoff on the region's machaca de camarón, a lavish-sounding

taco filling of chopped shrimp cooked with what is essentially a cooked pico de gallo. Fresh shrimp is so abundant and cheap in the area that making it into a filling for tacos seems logical. That preparation is folded into tortillas with cheese, then crisped on a griddle, giving you something that's a cross between a taco and a quesadilla. The original taco gobernador was made with corn tortillas, but today lots of people make it with flour.

## ELENA'S VERSION:

- **Gobernador sofrito:** Poblano pepper, white onion, garlic, tomatoes, jalapenos, shrimp, cilantro, lime juice and salt
- **Gobernador seasoning:** garlic powder, onion powder, Salt, Black pepper, Guajillo powder
- **Salsa verde:** tomatillo, serrano, white onion, garlic clove, cilantro, Salt
- **Pickled red onion:** red onion, lime juice, salt
- **Monterrey jack**
- **Cilantro**