Corned Beef Tacos

Serves 3-6

Cooked Corned Beef (See Recipe)

6 street tacos – either flour or corn

½ cup cooked cabbage

1 cup coleslaw

½ cup sour cream

½ cup mayonnaise

2 tablespoons fresh ground horseradish

1 tablespoon Guinness Stout

Fresh jalapenos, sliced green onions or picked onions for garnish

Warm the corned beef and cabbage, slice the beef against the grain and set aside.

Heat a large nonstick skillet and toast the tacos on both sides till heated through approximately 1 minute per side.

In a bowl add the sour cream, mayonnaise, horseradish, and beer. Mix well.

To assemble the tacos, add the corned beef and cooked cabbage to the taco shell.

Top with coleslaw, drizzle with the horseradish sauce, top with onions and enjoy!