



braise THE ROOF

GALAXY TACOS' BRAISED AND ROASTED PORK
SHOULDER IS OUT OF THIS WORLD

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**Braised
and
Roasted
Pork
Shoulder**

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That's A-maize-ing

• Galaxy Taco's stunning maize mural was designed and painted by local artist Manu Favas.

Teamwork Makes the Dream Work

• While his business partnership with Hauer brought the concept of Galaxy Taco into fruition, Chef Foshee credits much of the success of the restaurant to the work of Chef Christine Rivera in the kitchen and General Manager Amy Grave at front-of-house.

Mi Masa Es Su Masa

• According to Chef Foshee, finding the right recipe for their tortillas took a lot of trial and error, but was well worth it in the end!



"Pork shoulder is a very humble ingredient, but it's probably one of the most delicious parts of the pig, as far as I'm concerned." —Chef Trey Foshee

statements here is: "The only thing we take seriously is the quality of the ingredients and the preparation of the food," says Chef Foshee with a smile in his voice, "and we like to have fun with everything else."

Fast-forward to today: Galaxy Taco has just celebrated its fourth anniversary, and has fulfilled Hauer's and Chef Foshee's vision of being an easy-going hangout by the beach where people can "come in their flip-flops for a good margarita and some ceviche." But, as their mission statement suggests, the carefree atmosphere doesn't apply a bit to their food's preparation, and they have proven that with Galaxy Taco's Masa Program.

A quick timeout for those who aren't trained in tortillas: as much as we all love to see restaurants with people hand-pressing and flipping tortillas in-house, that doesn't guarantee that the masa is housemade. According to Chef Foshee, the hand-pressing "is actually the least important part of the process." Chef Foshee wanted to be sure that every ingredient going into Galaxy Taco's tortillas was of the highest standard, meaning that they only use heirloom corn grown in Mexico, not commodity corn from the US. "The quality of the corn is really important... It's what ultimately makes the tortilla what it is," he explains. The corn is cooked with cal overnight, rinsed, stone-ground and prepared into masa in the morning, then pressed and cooked-to-order. "There are very few restaurants in California that truly prepare their own masa from scratch every day," Chef Foshee beams, and Galaxy Taco is proud to be one of them.

This care is carried throughout their menu, and the Braised and Roasted Pork Shoulder is no exception. "Pork shoulder is a very humble ingredient, but it's probably one of the most delicious parts of the pig," Chef Foshee says. After its savory overnight marinade, the shoulder is slowly braised with a little chicken stock, and that's when the magic happens. The marinade, the pork and the stock turn into this gorgeous blend of meaty and comforting flavors. The meat is then portioned, but at this stage, still has "some residual fat on the inside," so it's then seared in a pan and roasted in the oven with a bit of the braising liquid. Chef Foshee explains, "This allows it to get kinda crispy on the outside and really moist and juicy on the inside."

The pork shoulder is topped with cabbage, radish, cilantro and chicharrón, then brought to the table in a serving bowl filled with pinto beans and the delectable broth. It's served alongside their tortillas and a flight of four salsas: salsa macha, salsa árbol, salsa verde and pico de gallo.

From there, you can eat it any way you'd like. While Chef Foshee recommends "flaking off a piece of pork" and building tacos out of this delicious spread, it's a-ok to dig in in whatever way feels best. "If I was coming in, I'd share it with somebody," Chef Foshee says. "It's super easy to share." But don't worry if you want to keep the deliciousness all to yourself—it's alright, we won't judge. ■



Fresh pork shoulder is bathed in a flavorful marinade of cumin, garlic, cilantro and chili flakes overnight. By

morning, flavors which originally began as separate, simple entities, have melded together to create a mouthwatering symphony. The meat is then braised until it becomes juicy and tender, then waits for a lucky patron's order before being roasted and plated. Similarly to how the flavors and ingredients of Galaxy Taco's Braised and Roasted Pork Shoulder entrée come together, Chef Trey Foshee's career took a while to build and become everything it is today.

Chef Foshee has had an illustrious culinary career which now sees him as Chef Partner at George's at the Cove and Owner of Galaxy Taco—two of San Diego's most beloved eateries. But slaving over a stove wasn't always Chef Foshee's passion; working in a kitchen began out of practicality. "I ended up in restaurants out of convenience because I could surf in the morning and work at night," he explains. "Then slowly, the torch was handed off to cooking and that's the direction I've been on ever since."

After teaming up with restaurateur George Hauer for George's at the Cove, an elegant ocean-view restaurant that has earned rave reviews, the duo decided to open up a sister restaurant—this time a little more relaxed. "Four years ago, there weren't really any restaurants where you could get a well-prepared Mexican meal using good ingredients [that also had] a good bar program. They existed independently of each other," Chef Foshee says, noting that "you could go somewhere with a great bar program, but not necessarily for food," and vice versa. The two wanted to bridge that gap while creating a laid-back, lighthearted atmosphere that everyone could enjoy. "One of our mission



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Braised and Roasted Pork Shoulder Deconstructed

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One of our mission statements here is: ‘The only thing we take seriously is the quality of the ingredients and the preparation of the food.’—Chef Trey Foshee



CHEF TREY FOSHEE



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Braised and Roasted Pork Shoulder Ingredients:

- MARINADE:**
- 1.** Cilantro
 - 2.** Salt
 - 3.** Black Pepper
 - 4.** Cumin
 - 5.** Fennel Seed
 - 6.** Chili Flakes
 - 7.** Garlic
 - 8.** White Onion
- DISH:**
- 9.** Cabbage
 - 10.** Lime
 - 11.** Jalapeño
 - 12.** Radish
 - 13.** Chicharrón
 - 14.** Braising Liquid
 - 15.** Pinto Beans
 - 16.** Pork Shoulder