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Unidad 4, Almanaque

La gastronomía mexicana

Anthony Bourdain: Tacos in Piedras Negras

(Anthony, narrator) Not wanting to stick around to see what comes out of the woodwork when dark appetites beat the darkened sky, I head out onto the road in search of my next meal. I've told that a hundred miles up the Río Grande lies a place with outdoor food stalls that light up the night like the Vegas strip. That sounds like my kind of town. Dusting off the highway grid, I stopped at Piedras Negras, the city of over a hundred thousand, known as La Puerta de Mexico or Mexico's door is one of the busiest crossing points along the border.

(Anthony) This is exactly the sort of thing I like.

(Anthony, narrator) With the sizzle of juice by the flicker of a bare light bulb, it takes only an instant to find what I love most about the country. Goodspeed food. Something they do very well in Piedra Negras.

(Anthony) My favorite kind of restaurant: no tablecloth, no waiters, no glassware and no sommelier.

(Emilio) Me puede dar uno por favor, para mi amigo aquí.

(Anthony, narrator) I'm joined by Emilio, an acquaintance of one of my cooks.

(Emilio) This is the things tourists never experience, they are afraid of it.

(Anthony, narrator) Spin the wheel and take a chance. This is the good stuff. Guys in the game.

(Music)

(Anthony) This is exactly how I like meat and why I like meat.

(Anthony, narrator) Traditional Mexican tacos made fresh and quick from simple good ingredients to chopped steak seasoned with cilantro and salsa verde, freshly made corn tortillas.

(Anthony) It is fresh, good, why would any go to McDonalds?! This is fast food, this is what fast food should be. A lot of people from the neighborhood line up to eat it

(Hombre) It is very popular here, it is accessible for everyone.

(Anthony) ¿A qué hora cierran amigo?

(Taquero) A las dos.

(Anthony) Two in the morning. Sweet! So, after so had a few drinks we can go and try to. This is what I look like what I'm genuinely happy

(Anthony, narrator) And apparently Emilio's enjoying himself as well.

(Anthony) What do you call a guy that eats a lot, like too much?

(Hombre) Tragón.

(Anthony, narrator) I finally dragged them away and we scour the night for our next stop.

(Anthony) I have no idea what we are about to eat but it's going to be good.

(Emilio) Yes, I think, it's going to be good.

(Anthony) These look like happy customers.

(Anthony, narrator) Again about as simple as you get; some fried meat of your choice served with freshly smashed avocado on some local bread, a little sliced onion, tomato and chiles and in seconds it is show time. Around here this sandwich is called a lonche.

(Emilio) Yes, it is corruption of lunch, actually

(Anthony) Or an improvement of it. All I eat for lunch it is bologna sandwiches when I was I kid, that was it.

(Emilio) Main ingredients vary a lot in Mexico; you can find the exhausted different kinds of cheeses.

(Anthony) How I can live here and eat this all the time?

(Emilio) People get used to this.

(Anthony) I am used to it already.

(Emilio) You can find huge really lunches here but not tonight.

(Anthony, narrator) George Orwell once said that a human being is primarily a bag for putting food in and maybe he was right. That said I am one happy vessel right now. I just felt relieved. Here's to the real Mexico, food made by hand: cheap, local, a true reflection of a place.

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