

TACO TELEPHONE

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The food telephone is back this week with Katie, Darrion and Megan finding their way around Flagstaff on the hunt for the best tacos in town. Let's hear them "taco bout" their results.

TACO PREFERENCES

Katie Sawyer: My perfect taco is a good soft shell taco loaded with meat and cheese. I'm a sucker for some good pico as well. But I'm pretty sensitive when it comes to spice, so no jalapeños for me. I also am not a fan of beans or avocado. I know, it's heinous.

Darrion Edwards: I am a taco fanatic and love every type of taco. However, my absolute favorite is a soft taco with a corn tortilla. I like my taco to be loaded with chicken as much as possible. I like it with pico de gallo, cheese, lettuce, rice, beans, sour cream and guacamole.

Megan Troutman: I am not a huge fan of tacos to begin with, but if I had to pick my perfect taco, I would choose a soft tortilla with lean meat, preferably chicken, thick guacamole and salsa, and crisp lettuce topped with shredded cheese.

First Stop: Cobrizo Mexican Grill	KATIE Rating: 1.5/5 chicken taco, \$2.08 / one taco Cobrizo was a little disappointing. Known as Sodexo's copycat for Chipotle, it was less tasty. The meat was actually not bad, although a little dry. But the tortilla tasted like it had been defrosted from a package, either that or left on a shelf for a very long time. Very thick, chewy and dry. Overall, not a good taco.	DARRION Rating: 1.5/5 chicken taco, \$2.08 / one taco Cobrizo's tacos came with three flour tortilla tacos. The shredded chicken was good enough but the best part of the taco was definitely the pico de gallo's powerful taste, not spicy at all but a great taste. However, the tortillas were very stale and took away from the entire taco.	MEGAN Rating: 2/5 chicken taco, \$2.08 / one taco This was my first time eating at Cobrizo, and it was not the greatest experience. The tortillas were bland, almost chalky in texture. Other than the tortillas, the rice and chicken were pretty good. However, because of the disappointing tortilla, it was definitely not the best taco.
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Second Stop: La Fonda	KATIE Rating: 5/5 carnitas taco, \$2.79 / one taco The atmosphere at La Fonda had a very authentic, family feel. The food itself was fantastic. My taco came in a soft shell, unlike Megan and Darrion's. The meat was amazing, juicy and flavorful. I added pico, and it was definitely worth it. I'm not big on spicy food, and there was no need for a kick for this taco to be tasty.	DARRION Rating: 4/5 chicken taco, \$2.59 / one taco I had a chicken taco and was fully satisfied. Although it came in a black corn hard shell taco, the chicken was juicy and tasted amazing. The guacamole tasted fresh and the cheese and pico de gallo made for additional flavoring.	MEGAN Rating: 4/5 ground beef taco, \$2.59 / one taco La Fonda was excellent, even though my taco came in a hard shell which I was not a big fan of. The meat was lean beef that was juicy and savory. I also garnished my taco with guacamole, which was fantastic. Certainly a taco upgrade but I would prefer a soft taco.
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Third Stop: Criollo Latin Kitchen	KATIE Rating: 4/5 carne asada, \$5.18 / one taco The taco itself was pretty good, but not the best. It came with chopped jalapeños on top, but because I don't like spicy food I picked those out. I think the jalapeños added the flavor the taco needed, because without them the taco was bland. The meat was tender and juicy, but in a taco, it needed more flavor to be a five. All in all, this is not the place if you're looking for a traditional, authentic taco.	DARRION Rating: 5/5 carne asada, \$5.18 / one taco The hipster vibe of the restaurant took away from the taco experience. However, the tacos were excellent. The carne asada tacos were very juicy and filled with peppers, pico de gallo, cheese and lettuce. There was a subtle sweet taste to the salsa and the side of guacamole made it perfect. Although the food is pricey, Criollo is a fun place to go with friends on a weekend night.	MEGAN Rating: 5/5 carne asada, \$5.18 / one taco Although the environment was not "taco worthy," I am positive that I tasted the best taco I have ever had in my life. The meat was thick and full of spices and flavor. It was a bit spicy, but I didn't mind the extra kick. If anything, it added to the overall best-taco-ever experience. My only complaint was the price. That's a steep taco, but it was worth every penny.
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While Criollo Latin Kitchen stood out among the rest, there are several more options that deserve a chance too — this *is* the Southwest after all. Quick tip: don't be afraid to try something new in the taco world.

