

RAZO'S TACOS

Authenticity, local ingredients, and community. These are some of the core tenants of chef Paul Durazo's first solo enterprise: Razo's Tacos. His red tent is a new presence on Esther Street for our Fall Market, but Paul has long been an integrated member of the market community. Before launching his business, he sourced ingredients for his former cheffing gigs from farms like Flat Tack, Sprout & Blossom, Dilish, and Rylofarms. The Razo's Tacos booth always displays a sign featuring the farms that they sourced from that week.

"The menu rotates depending on what the farmers have," Paul said. "I basically ask them what they're growing and then come up with an idea. It's ever-changing."

The family-run business serves up authentic tacos, tostadas, quesadillas, and agua frescas – a Mexican-style juice made with real fruit and agave syrup. Paul likes to pair fruit with herbs, and changes the flavors each week – think pineapple basil, cantaloupe lemongrass, and peach sage. They use tortillas from Portland-based Three Sisters Nixtamal and fill the tacos with seasonal veggies, achiote-marinated pork, or guajillo-marinated beef. Paul, who is Mexican-American, draws on his family's rich tradition of cooking for his recipes. His grandmother's dishes are a particular influence. Paul gets help at the booth from his parents, John and Terry Durazo, and his partner Lynnsey Martin.

Paul is planning collaborations with some other VFM vendors like 2 Angry Cats, Small Eats, and The Green Grocer.

"We bring an energy to the markets," Paul said. "We have a lot of glee and we have fun doing it."

