

Sound Bites

A Mexican Taqueria

Step out of the ordinary

Do you watch the travel/food shows of Anthony Bourdain or Andrew Zimmern with jealousy in your heart? Do you crave the kinds of genuine street food they sample on those shows? Do you long for a recession-proof getaway? You are in luck. You can get a Mexican mini-vacation without leaving Shreveport. Taqueria la Michoacana is “¡Muy auténtico!”

Although located on one of the busiest streets in town, Youree Drive, the taqueria seems to disappear. People say, “Where?” It’s on the frontage road between Washington Street and Kings Highway. The unassuming building is covered with signs in Spanish, touting international cell phone minutes, money wiring and international money order services. Although there are Taqueria la Michoacana signs on a pole at the curb and above the door, one is just as likely to notice the Pizza Town Café relic.

Unless owner/manager (and Michoacán native) Jaime Munoz, is present, you may experience a bit of a language barrier, but his staff will work hard to communicate with you what they have because there is only a verbal menu. It’s just more of the charm. After all, it is like going to Mexico. Here’s your primer – a basic list of what is

available: tacos, burritos and tortas. Most folks are familiar with the first two, but the spectacularly large and filling torta is not as well-known. It’s a sandwich, almost like a panini, filled with your choice of the fantastic meats and cheese, peppers, avocados, lettuce and tomatoes.

The meat choices, for everything you order, are all delicioso.

Taqueria La Michoacana

2905 Youree Drive
Shreveport, LA 71104
869-4249

Atmosphere: Casual

Price: Inexpensive

7 a.m. to 10 p.m. seven days a week

You can choose from beef (carne de vaca), sausage (chorizo), pork and pineapple (al pastor), barbecue (barbacoa), tongue (lengua) and sometimes the choice meat of the head of the cow (cabeza). These are the basic fillings for any of the tacos, burritos or tortas you order at the counter. If you’ve never had tongue or head, don’t turn up your nose until you’ve tasted it. You’d think it was the best roast beef you’ve ever had if no one told you it was tongue. The richness of the prized-in-most-other-cultures head melts in your mouth. It’s not gross, but instead, the best you can have.

Once your order is placed, it goes out to the taco truck alongside the building, where it is built into a marvelous taste sensation. The inexpensive tacos each come housed in two corn tortillas, to pull apart and make two with the ample stuffing, or to reinforce its containment properties on a paper plate covered with aluminum foil, delivered to



Photos by Lora Fairchild

your table or person should you want it to-go. Don’t look for tomatoes and cheese and lettuce in the Tex-Mex fashion but a sprinkling of cilantro and onions and an accompaniment of salsa verde, the flavorful green sauce and lime slices. The burritos also contain beans, cheese, sour cream and lettuce, and are gigantic – a meal in itself or plenty to share.

On the weekends, they offer special soups. On Saturday they prepare posole – a chicken and hominy stew with cabbage and other vegetables – and on Sunday, menudo – the classic hangover cure featuring tripe, pigs’ feet and peppers in a delicious broth.

Occasionally, there are sumptuous desserts behind the counter like a mile-high cake filled with strawberries and peaches. They offer ample Mexican beer choices and imported sodas, juices and flavored waters. Should you desire to take some home, there’s a small shop (mercado)

connected to the café, featuring all sorts of imported products, from boots and hats to candy and spices. If there in the morning, try pan dulce, assorted sweet dough breads and treats. As the café is open from 7 a.m. to 10 p.m. every day of the week, you can visit almost whenever the desire strikes.

The place is extremely casual – only one rung above a fast food atmosphere – but this quickly delivered food is in the true “slow food” tradition. By using all cuts, slow simmering to bring out flavors and tenderness, Taqueria la Michoacana is nodding to the traditions of someone’s grandma (abuelita), feeding a family as best she could on very little with magnificent results.

It’s not always possible to live adventurously in tough economic times. But you can definitely take a step out of the ordinary with a visit to Taqueria la Michoacana.

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