



Recipes

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BBQ Pork Tacos with Braised Cabbage

Prep Time: 2 Minutes

Cooking Time: 15 Minutes

Serves 3

Ingredients:

3 Mission® 6" White Corn Tortillas (10600) , fried
8 oz. BBQ Pork (see Related Recipe)
2 oz. BBQ Sauce
3 oz. Braised Red Cabbage (see Related Recipe)
3 oz. Julienned Pippin Apples
4 oz. Mexican Black Beans (see Related Recipe)
2 oz. Cojita Cheese
8 oz. Mission® Pre-cut Unfried Tri-Color Tortilla Chips
(10821)

Directions:

1. Preheat fryer to 350° F and fry Mission® White Corn Tortillas until crispy, about 3-4 minutes.
2. Fill the fried corn tortillas with BBQ Pork. Add one tablespoon of BBQ sauce.
3. Garnish with Braised Red Cabbage and apple.
4. Serve with Mexican Black Beans. Garnish with cotija cheese.
5. Serve with prepared Mission® Tri-Color Pre-Cut Unfried Tortilla Chips and salsa.





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Braised Red Cabbage

Prep Time: 10 Minutes

Cooking Time: 30 Minutes

Serves 1

Ingredients:

1 1/4 oz. Red Wine Vinegar

1/8 oz. Sugar

1/5 tsp. Allspice Berries

1/8 Anise Seed

1/8 tsp. Whole Clove

1/8 stick Cinnamon

1/8 head Red Cabbage

Directions:

1. Heat the vinegar and the spices in a sauce pan.

Remove from heat.

2. Add the red cabbage and steep for 30 minutes.



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BBQ Pork

Prep Time: 15 Minutes

Cooking Time: 60 Minutes

Serves 1

Ingredients:

3 1/8 oz. Seasoned Boneless Pork Butt

1/4 oz. Chicken Stock

1/8 oz. Brown Sugar

1/8 oz. Chopped Garlic

1/3 oz. Chopped White Onion

1/8 oz. Corn Oil

1/8 gallon Cola Soda

Directions:

1. Preheat the oven to 350° F.
2. Place half the oil in a large roasting pan and heat on a stove top over medium high heat.
3. Brown the pork roast on all sides. Layer the onions, garlic on the bottom the pan and place the roast on top.
4. Cover with liquids and season. Cover with foil. Place in the oven and bake until cooked, about 60 minutes.