



## Recipes

MISSIONFOODSERVICE.COM

Related Recipe(s) on the Following Page(s)

### Blazin' BBQ Pork Pressini

Serves 1

#### Ingredients:

- 1 Mission® 12" Jalapeño Cheese Wrap (10256)
- 4 tsp. Naturally Fresh® BBQ Sauce
- 5 oz. Pulled Pork (see Related Recipe)
- 3 oz. Crispy Bacon
- 2.5 oz. Sartori Foods™ Artisan Cheese Blend
- 1 oz. Spicy Pickled Peppers (see Related Recipe)
- Spicy Pickled Peppers, minced , to garnish

#### Directions:

1. Cut Mission® Buffalo Bleu Cheese Wrap into quarters.
2. Spread 1 teaspoon of BBQ sauce evenly over each quarter.
3. Distribute remaining ingredients evenly onto the right side of each quarter-cut wrap.
4. Bring bottom quarter 1" towards center and roll over to close into a cone shape.
5. Place in panini until cheese is melted and wrap is toasted to a light golden brown.
6. Serve with a garnish of minced Spicy Pickled Peppers.





## Recipes

MISSIONFOODSERVICE.COM

### Spicy Pickled Peppers

Serves 1

#### Ingredients:

12 oz. Red Bell Peppers , thinly sliced  
12 oz. Green Bell Peppers , thinly sliced  
6 oz. Yellow Onions , julienne cut  
1 oz. Naturally Fresh® Buffalo Wing Sauce  
2.5 oz. Apple Cider Vinegar  
3 oz. Granulated Sugar  
1/2 tsp. Kosher Salt

#### Directions:

1. Place buffalo wing sauce, apple cider vinegar, sugar and salt together in mixing bowl.
  2. Whisk until sugar is dissolved.
  3. Fold in peppers and onions.
  4. Marinate at least 2-4 hours before service to allow flavors to develop.
  5. Place in storage container.
  6. Label, date and refrigerate.
-



## Recipes

MISSIONFOODSERVICE.COM

### Pulled Pork

Serves 1

#### Ingredients:

5 lbs. Boston Butt Pork  
2 tsp. Paprika  
1.5 tsp. Chile Powder  
2 tsp. Garlic Powder  
1 tsp. Mustard Powder  
1 tsp. Onion Powder  
1 tsp. Kosher Salt  
1 Tbsp. Light Brown Sugar  
2 tsp. Custom Culinary™ Gold Label Savory Roasted®  
Vegetable Base (#9800)  
16 oz. Water  
1 Tbsp. Liquid Smoke

#### Directions:

1. Whisk dry spices together in a mixing bowl.
2. Place pork on work surface.
3. Rub pork with seasoning and place in a shallow pan.
4. Whisk together water, liquid smoke and vegetable base in a mixing bowl and pour into the base of the pan.
5. Place in 425° F oven for approximately 15 minutes, or until outside of pork begins to brown.
6. Remove from oven and cover tightly with foil. Reduce heat to 250° F.
7. Continue cooking approximately 3-4 hours or until meat is fork tender.
8. Remove from oven and let cool slightly.
9. Shred pork and hold warm.