



Recipes

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Free Form Fall Harvest Tacos

Prep Time: 20 Minutes

Cooking Time: 210

Minutes

Serves 5

Ingredients:

- 12 each 6" Tri-Color Corn Tortillas (07983)
- 3 1/2 lbs. Boston Pork Butt
- 1 cup Dry Vermouth
- 1 1/2 tsp. Kosher Salt
- 2 tsp. Black Pepper
- 1/4 cup Fresh Rosemary , chopped
- 3 Tbsp. Fresh Garlic , minced
- 2 1/2 cups Fresh Fennel Bulb , finely chopped
- 2 cups Sweet Onions , finely chopped
- 1 batch Roasted Vegetables , see related recipe
- 1 1/2 oz. vol. Citrus Pepper Crema , see related recipe

Directions:

1. Bring corn tortillas to room temperature.
2. Season pork butt with salt and pepper. Toss all vegetables and herbs together in mixing bowl with vermouth.
3. Pour half of vegetables in roasting pan. Place pork on top of vegetables and coat pork with remaining vegetables.
4. Roast pork uncovered in 425F approximately 30 minutes. Cover pan and reduce heat to 300F. Continue cooking approximately 3 hours or until pork is fork tender. Remove from oven and shred pork. Leave pork in juices and hold hot for service.
5. While pork is cooking, drop corn tortillas into fryer one at a time. Quickly press center of tortillas with tongs to shape free form tacos. Continue cooking until bubbles begin to subside.
6. Remove from fryer and drain.
7. Fill each taco with 1 1/2 oz. of veg. and 1 1/2 oz. of pork.
8. Serve with a side of citrus pepper crema.



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Roasted Vegetables

Serves 1

Ingredients:

1 oz. vol. Olive Oil
2 cups Whole Fennel , thinly sliced
2 cups Celery , thinly sliced on a bias
2 cups Sweet Onions , thinly sliced
1 cup Carrots , thinly sliced on a bias
Kosher Salt and Black Pepper to taste

Directions:

1. Toss fennel, celery, onions and carrots together in mixing bowl. Drizzle with olive oil to lightly coat and season to taste with salt and pepper.
2. Pour vegetables onto sheet pan and place in 425-450F oven. Turn vegetables once during roasting.
3. Remove from oven and serve with fall harvest tacos.

Citrus Pepper Crema

Serves 1

Ingredients:

2 tsp. Grapefruit Zest
1 tsp. Orange Zest
1 tsp. Lemon Zest
1/2 tsp. Black Pepper
1/2 cup Mexican Crema
1/4 tsp. Kosher Salt

Directions:

1. Whisk all ingredients together in a mixing bowl. Thoroughly combine.
2. Place in a storage container.
3. Label, Date and Refrigerate.