



Recipes

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Tangy Rib Taco Sliders

Prep Time: 180 Minutes

Cooking Time: 4 Minutes

Serves 2

Ingredients:

- 3 each 4.5" White Corn Tortillas (20123)
- 2 oz. vol. Habañero Honey BBQ Sauce , see related recipe
- 3 each Boneless Ribs , see related recipe
- 1.5 oz. vol. Fried Onion Strands
- 2 Tbsp. Fresh Pickled Cucumbers , minced , see related recipe

Directions:

1. Fry onion strands and hold warm. Place boneless ribs in 350 fryer for approximately 1-2 minutes or until proper internal temperature is reached.
2. Remove from fryer and drain. Toss boneless ribs with ½ of habanero honey bbq sauce.
3. Place 4.5" White Corn Tortillas on preheated char grill and lightly char both sides. Remove tortillas from grill and place on plate.
4. Drizzle remaining half of bbq sauce on bottom of each tortilla. Place one rib in the center of each tortilla.
5. Garnish ribs with fresh pickled cucumbers and top each with ½ oz. of fried onion strands.
6. Serve immediately.
7. **Keep it simple:
8. You can substitute shredded pork or chicken for this recipe in place of making ribs.
9. Try adding honey and additional flavors to your favorite bbq sauce for a new twist.
10. Fresh pickled cucumbers add a fresh cue to this



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Boneless Ribs

Serves 1

Ingredients:

3 lbs. Baby Back Pork Ribs (Approx. 15 pieces)
3/4 cup Light Brown Sugar
2 Tbsp. Fresh Ginger , chopped
1 1/2 tsp. Kosher Salt
1 tsp. (1 each) haba ero Pepper , seeded
1/2 cup Tomato Puree
1/2 cup Water

Directions:

1. Preheat oven to 325F.
 2. Puree light brown sugar, ginger, salt and haba ero peppers together in a food processor to make a paste.
 3. Rub paste over ribs and place in a roasting pan. Pour tomato puree and water in bottom of pan and tightly cover with aluminum foil.
 4. Place in preheated oven and bake approximately 3 hours or until ribs are easily fall off the bone.
 5. Remove from oven and place ribs on work surface. Reserve liquid for habanero honey bbq sauce.
 6. Cut ribs into individual portions and gently remove bone from rib, leaving meat in one piece.
 7. Place boneless ribs on 1/2 sheet pan and cool completely. Hold refrigerated until ready for use.
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Habañero Honey BBQ Sauce

Serves 1

Ingredients:

3/4 cup Sweet Yellow Onions , chopped
3 Tbsp. Fresh Ginger , chopped
2 tsp. (2 each) Habañeros , seeded
All Reserved Liquid from Ribs
1 cup Dark Brown Sugar
1/2 cup Clover Honey
1/2 cup Ketchup
3/4 tsp. Worcestershire Sauce
1/4 cup Apple Cider Vinegar
1/2 tsp. Kosher Salt

Directions:

1. Heat medium size sauce pot over medium heat.
2. Add onions, ginger and habañeros. Sauté 2 minutes. Deglaze pan with reserved liquid from ribs.
3. Add dark brown sugar and stir to dissolve. Whisk in remaining ingredients and bring to a simmer.
4. Simmer for 10 minutes or until bbq sauce thickens.
5. Hold hot for service.

Fresh Pickled Cucumbers

Serves 1

Ingredients:

1/3 cup Apple Cider Vinegar
1/2 tsp. Crushed Red Pepper Flakes
1/3 cup Granulated Sugar
1/2 tsp. Kosher Salt
2 cups English Cucumbers , finely chopped
1 oz. vol. Red Bell Peppers , minced

Directions:

1. Whisk apple cider vinegar, crushed red pepper flakes and sugar together in medium size mixing bowl.
2. Whisk to dissolve sugar. Fold in remaining ingredients and refrigerate at least an hour before serving to allow flavors to develop.
3. Place in storage container. Label, Date and Refrigerate.