



## Recipes

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### All American BBQ Rollers

Prep Time: 480 Minutes

Cooking Time: 5 Minutes

Serves 2

#### Ingredients:

18 to 20 each 6" Tri-Color Corn Tortilla (07983)  
Egg Wash , to seal  
8 oz. wt. Chile Roasted Pulled Pork , see related recipe  
, chopped  
1.5 oz. vol. + dipping BBQ Sauce  
4 oz. vol. Roasted Corn and Pineapple Salsa , see  
related recipe  
8 oz. vol. Pepper Jack Cheese , shredded  
Fried Onion Straws , to garnish

#### Directions:

1. Fold chile roasted pulled pork, bbq sauce, roasted corn and pineapple salsa and pepperjack cheese together in a mixing bowl. Thoroughly combine.
2. Steam tortillas and place  $\frac{3}{4}$  oz. filling in each tortilla.
3. Tightly roll to close, sealing with egg wash if needed.
4. Place on parchment lined  $\frac{1}{2}$  sheet pan and wrap tightly with plastic wrap.
5. Hold refrigerated until ready for use.
6. When ready to serve place tortilla stix in 350-360 fryer for approximately 1-2 minutes or until toasted and center is hot.
7. Remove from fryer and drain.
8. Serve with fried onion straws and bbq sauce.



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# Chile Roasted Pulled Pork

Serves 1

### Ingredients:

7.5 lbs. Boston Butt Pork  
3 Tbsp. Ancho Chile Seasoning  
1 Tbsp. Light Brown Sugar  
2 tsp. Black Peppers  
1 tsp. Ground Cumin  
1 tsp. Ground Mustard  
8 each Chipotle Chiles , drained and seeded  
2 each Sweet Yellow Onions , julienne slice  
5 large cloves Fresh Garlic , minced  
4 oz. vol. Green Chiles , drained  
3 cups Water

### Directions:

1. Mix sugar and dry spices together in a small bowl. Rub over pork.
2. Heat a large sauté pan over medium high heat.
3. Sear both sides of pork. Remove from heat.
4. Place ½ of onions and chipotles in bottom of a roasting pan.
5. Top with seared pork, remaining onions, garlic and chiles.
6. Pour water into pan and cover tightly.
7. Place in a preheated 325 convection oven and cook until pork easily tears apart when pierced with a fork (4-8 hours, depending on size of meat)
8. Remove from oven and cool slightly.
9. Place pork on cutting board and pull meat apart with forks. The meat should tear apart easily.
10. Chop into smaller pieces if desired. Hold warm for service or cool completely and place in a storage container and hold refrigerated or frozen until ready for use.



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# Roasted Corn and Pineapple Salsa

Serves 1

### Ingredients:

4 ears Sweet Corn Steamed  
8 oz. vol. \*\* Pineapples Grilled or Roasted  
1 oz. vol. Fresh Mint , chopped  
1 oz. vol. Honey  
2 oz. vol. Lime Juice or White Vinegar  
6 oz. vol. Red Bell Peppers  
1/4 tsp. Kosher Salt  
1.5 oz. vol. Jalapenos , minced , seeds removed

### Directions:

1. Cut corn kernels off of cob and place into a medium size bowl.
2. Place half of corn on lightly seasoned sheet pan and roast until kernels begin to caramelize.
3. Remove from oven and cool slightly.
4. Dice grilled pineapple and add to corn with roasted corn, mint, peppers, salt and jalapenos.
5. Fold vegetables together.
6. Whisk honey and lime juice or vinegar together in a mixing bowl until honey dissolves.
7. Pour over salsa and allow at least 30 minutes for flavors to develop.
8. Place in a covered storage container and hold refrigerated until ready for use.
9. \*\*Pineapple was used in this salsa to bring out some sweetness to the bbq and roast flavors.