



Recipes

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Asian Pork Belly Tacos with Chinese Black Beans

Prep Time: 45 Minutes

Cooking Time: 150

Minutes

Serves 12

Ingredients:

24 each 6" Heat Pressed Flour Tortillas (10400)

3 lbs. Un-Sliced Smoked Slab Bacon

Asian Marinade , see related recipe

Black Bean Spread , see related recipe

Scallion , thinly sliced for garnish

carrots , cut into matchsticks for garnish

English Cucumbers , seeded and cut into matchsticks
for garnish

48 oz. Steamed Brown Rice , held warm

Directions:

1. Pre-heat convection oven to 350°F on low fan. Place marinated bacon in a 2" half hotel pan on wire rack and cover with foil. Roast for 1 hour covered and 1 more hour uncovered or until fork tender. Remove and place in fridge overnight; reserve liquid.
2. Cut chilled bacon into bite-size pieces; re-heat pieces on flat-top griddle until crisp. Heat braising liquid and add to crisp pieces in a hotel pan and keep warm for service on a hot line.
3. For one plate; warm 2 flour tortillas and smear 1 ounce of black bean spread over each tortilla and fold once to form a half-circle to enclose beans. Add 1 ounce chopped bacon to one side of the half-circle and top with scallions, carrots and cucumbers. Fold one more time to enclose fillings and repeat for second tortilla. Serve two folded tacos alongside 4 ounces of brown rice.



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Asian Marinade

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/8 oz. Hoisin Sauce
1/6 oz. vol. Soy Sauce
1/8 oz. vol. Chinese Black Vinegar
1/8 cup Scallion , thinly sliced
1/8 tsp. Ground Ginger
1/6 each Whole Star Anise , crushed
1/8 tsp. Ground Cinnamon
1/8 oz. Brown Sugar
1/8 oz. vol. Sesame Oil

Directions:

1. Add all ingredients to a mixing bowl and whisk to combine. Brush marinade over both sides of smoked slab bacon and marinate under refrigeration overnight.

Black Bean Spread

Prep Time: 5 Minutes

Cooking Time: 10 Minutes

Serves 1

Ingredients:

2 oz. Canned Refried Black Beans
1/8 tsp. Chinese Black Vinegar
1/8 tsp. Sesame Oil
1/4 tsp. Soy Sauce
1/8 tsp. Ground Ginger
Salt and Pepper to taste

Directions:

1. Combine ingredients in large non-stick skillet over medium heat. Heat through, stirring often. Transfer to a hotel pan, covered on hot line for assembly.