



Recipes

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Barbacoa Marinade

Prep Time: 15 Minutes

Cooking Time: 0 Minutes

Serves 12

Ingredients:

6 each Dried Guajillo Chiles
1 qt. Hot Water
1 1/2 Tbsp. Ground Cumin
1/2 tsp. Ground Clove
2 Tbsp. Dried Mexican Oregano
1 tsp. Dried Thyme
5 each Whole Fresh Garlic , smashed
2 fl. oz. Vegetable Oil
1 Tbsp. Pepper

Directions:

1. Rehydrate dried chilies in hot water until soft.
Remove stems and seeds, reserve 8 fl oz. of the liquid.
Add chilies, reserved water and remaining ingredients
to a blender; puree until smooth. Reserve refrigerated.