



Recipes

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Pulled Pork and Gouda Quesadilla

Serves 6

Ingredients:

- 6 Mission® 12" Heat Pressed Flour Tortillas (10430)
- 1 Red Onion , sliced
- 24 slices Gouda Cheese
- Marinated Pulled Pork (see Related Recipe)
- 1 Papaya , thinly sliced

Directions:

1. On flat table, lay out a 12" Mission® Flour Tortilla. On one half of tortilla, place two slices of Gouda cheese, some onion, papaya, and Marinated Pulled Pork evenly over surface but not over edge. Place two more slices of Gouda over the pulled pork. Fold remainder of tortilla over into half moon shape.
2. Cook the quesadillas in a press or on a flat grill until golden brown on each side.
Remove and slice into four even wedges. Serve with fruit salsa and Crema Fresca if desired.





Marinated Pulled Pork

Serves 1

Ingredients:

- 8 oz. Pork Butt, trimmed
- 1/6 large Onion , chopped
- 1 1/3 cloves Garlic
- 1/8 cup Fresh Cilantro Leaves, chopped
- 1/2 tsp. Fresh Thyme Leaves, chopped
- 1/2 tsp. Fresh Oregano Leaves, chopped
- 1/2 Bay Leaf
- 1/2 tsp. Cumin Seeds
- 1 tsp. Salt
- 1 Black Peppercorns
- 1/8 cup Distilled White Vinegar

Directions:

1. Place trimmed pork butt in roasting pan. Place onion, garlic, herbs, salt, peppercorns, and vinegar in food processor until smooth. As machine is running, add water in slowly and steadily to make a puree. Pour puree over pork, cover tightly, refrigerate for at least 12 hours.
2. Preheat oven to 300° F. Place the pan with the pork and marinade in the oven and braise for about two hours. Meat should pull easily apart. Remove and let cool in the marinade. Shred the pork.