



## Recipes

MISSIONFOODSERVICE.COM

# Orange Habenero and Honey Roasted Pork

Serves 1

### Ingredients:

16 oz. Orange Juice  
3 oz. Honey  
1 Tbsp. Roasted Vegetable Base  
16 oz. Yellow Onions , pureed  
1 Tbsp. Fresh Garlic , minced  
2 Habenero Peppers , minced  
4.5 lbs. Pork Butt

### Directions:

1. Preheat oven to 350° F.
2. Place pork butt in small hotel pan.
3. Whisk orange juice, honey and vegetable base in mixing bowl until honey is dissolved.
4. Add in remaining ingredients and pour over pork.
5. Place in oven uncovered for 1 hour.
6. Cover and continue cooking approximately two hours or until tender.
7. Remove from oven and let cool slightly.
8. Remove pork from pan and place on work surface.
9. Shred pork and hold warm.
10. Drain sauce and reserve.