



Recipes

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Peruvian Roasted Pork

Serves 1

Ingredients:

5 lbs. Boneless Pork Butt
1/4 cup Lemon Juice
1 cup Peruvian Spice Rub (see Related Recipe)

Directions:

1. Place Pork Butt on sheet pan.
2. Brush with Lemon Juice.
3. Cover thoroughly with Peruvian Spice Rub and place in heavy roasting pan.
4. Roast at 325° F for 5-6 hours until meat is fork tender.

Peruvian Spice Rub

Serves 1

Ingredients:

1/4 cup Chile Powder
2 Tbsp. Kosher Salt
2 Tbsp. Paprika
1 Tbsp. Ground Black Pepper
1 Tbsp. Ground Cumin
2 Tbsp. Garlic Powder
1/4 cup Cilantro , chopped

Directions:

1. Place all ingredients in bowl.
2. Mix to incorporate.
3. Place in storage container.
4. Label, date and store until ready to use.