



Recipes

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Related Recipe(s) on the Following Page(s)

Chili Roasted BBQ Pork Tacos

Prep Time: 480 Minutes

Cooking Time: 3 Minutes

Serves 2

Ingredients:

3 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)

3.5 oz. wt. Chili Roasted Pulled Pork , see related recipe

1.5 oz. vol. BBQ Sauce

3 oz. vol. Pepper Jack Cheese , shredded

3 oz. vol. Roasted Corn and Pineapple Salsa , see related recipe

1.5 oz. vol. Pickled Red Onions , see related recipe

Directions:

1. Place chile roasted pulled pork in fryer and cook until slightly crispy. Remove from fryer and drain. Set aside.
2. Place par baked tortillas on flattop or grill and cook on both sides, turning once.
3. Remove from heat source and place on serving plate.
4. Drizzle inside of each tortilla with approximately 1 Tbsp. of bbq sauce, evenly distribute with shredded pepper jack cheese, crispy pork, roasted corn and pineapple salsa and pickled red onions.
5. Serve immediately.





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Chile Roasted Pulled Pork

Serves 1

Ingredients:

- 7.5 lbs. Boston Butt Pork
- 3 Tbsp. Ancho Chile Seasoning
- 1 Tbsp. Light Brown Sugar
- 2 tsp. Black Peppers
- 1 tsp. Ground Cumin
- 1 tsp. Ground Mustard
- 8 each Chipotle Chiles , drained and seeded
- 2 each Sweet Yellow Onions , julienne slice
- 5 large cloves Fresh Garlic , minced
- 4 oz. vol. Green Chiles , drained
- 3 cups Water

Directions:

1. Mix sugar and dry spices together in a small bowl. Rub over pork.
2. Heat a large sauté pan over medium high heat.
3. Sear both sides of pork. Remove from heat.
4. Place ½ of onions and chipotles in bottom of a roasting pan.
5. Top with seared pork, remaining onions, garlic and chiles.
6. Pour water into pan and cover tightly.
7. Place in a preheated 325 convection oven and cook until pork easily tears apart when pierced with a fork (4-8 hours, depending on size of meat)
8. Remove from oven and cool slightly.
9. Place pork on cutting board and pull meat apart with forks. The meat should tear apart easily.
10. Chop into smaller pieces if desired. Hold warm for service or cool completely and place in a storage container and hold refrigerated or frozen until ready for use.



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Roasted Corn and Pineapple Salsa

Serves 1

Ingredients:

- 4 ears Sweet Corn Steamed
- 8 oz. vol. ** Pineapples Grilled or Roasted
- 1 oz. vol. Fresh Mint , chopped
- 1 oz. vol. Honey
- 2 oz. vol. Lime Juice or White Vinegar
- 6 oz. vol. Red Bell Peppers
- 1/4 tsp. Kosher Salt
- 1.5 oz. vol. Jalapenos , minced , seeds removed

Directions:

1. Cut corn kernels off of cob and place into a medium size bowl.
 2. Place half of corn on lightly seasoned sheet pan and roast until kernels begin to caramelize.
 3. Remove from oven and cool slightly.
 4. Dice grilled pineapple and add to corn with roasted corn, mint, peppers, salt and jalapenos.
 5. Fold vegetables together.
 6. Whisk honey and lime juice or vinegar together in a mixing bowl until honey dissolves.
 7. Pour over salsa and allow at least 30 minutes for flavors to develop.
 8. Place in a covered storage container and hold refrigerated until ready for use.
 9. **Pineapple was used in this salsa to bring out some sweetness to the bbq and roast flavors.
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Pickled Red Onions

Serves 1

Ingredients:

- 24 oz. vol. Red Onions , julienne slice
- 8 oz. vol. Apple Cider Vinegar
- 6 oz. vol. Clover Honey
- 1 tsp. Fresh Garlic , minced
- 1/4 tsp. Kosher Salt
- 2 tsp. Fresh Parsley , chopped
- 1.5 tsp. Chipotle Tabasco Sauce

Directions:

1. Bring vinegar, honey and garlic, salt and chipotle Tabasco sauce to a simmer in a small saucepot. Reduce by 25%.
2. Add julienne sliced red onions and fresh parsley. Cool completely.
3. Marinate at least one hour to allow flavors to develop.
4. Label, Date and Refrigerate.

