

## Recipes

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### **BBQ Pork Nachos**

Prep Time: 8 Minutes

Cooking Time: 2 Minutes

Serves 2

#### Ingredients:

1 each 8" Pressed Mazina™ Tortilla (08043)

1 oz. vol. BBQ Sauce, heated

 $2.5\ \text{oz.}\ \text{Wt.}$  Chile Roasted Pulled Pork , chopped , see

related recipe

4 oz. vol. Pepper Jack Cheese, shredded

1.5 oz. vol. Roasted Corn and Pineapple Salsa , see

related recipe

Pickled Red Onions, small dice, to garnish, see

related recipe

#### Directions:

- 1. Cut mazina tortilla into 1/6's. Brush a half sheet pan with oil and dust with sea salt.
- Place in a preheated 350 convection oven for approximately 10 minutes or until lightly golden brown.
   Remove from oven to cool slightly.
- 3. Place mazina crisps on serving platter. Drizzle each crisp with approximately 1 tsp. of bbq sauce, 2 tsp. shredded pepper jack cheese, chopped pork, remaining cheese and roasted corn salsa.
- 4. Place in a microwave or in cheese melter, until cheese is just melted.
- 5. Remove from heat and garnish with pickled red onions.
- 6. 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:

- 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.