



Recipes

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BBQ Pork Tortilla Cones

Serves 12

Ingredients:

4 each 6" Fry-Ready Tortilla (37186)

BBQ Pork , see related recipe

Jicama Slaw , see related recipe

Directions:

1. Using the stencil, cut the 6" flour stretched tortillas into thirds.

2. Place into thicker wire mold. Place thinner wire mold inside of tortilla funnel. Fry at 350°F for 2 minutes or until bubble.

3. Add one heaping tablespoon of BBQ Pork to each flour tortilla cone and top with a pinch of jicama slaw.

4. <a

href="/downloads/BBQ%20Pork%20Cone%20Instructions.pdf"

target="_blank">Click here for detailed recipe

instructions.



Recipes

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BBQ Pork

Serves 1

Ingredients:

2 (6-pound) Bone-in Pork Shoulders
2 cups Ancho Chile Powder
2/3 cup Paprika
6 Tbsp. Ground Oregano
6 Tbsp. Ground Coriander
6 Tbsp. Dry Mustard
2 Tbsp. Ground Cumin
2 Tbsp. Kosher Salt
2 Tbsp. Ground Black Peppers
Chicken Stock
Smoky BBQ Sauce (chef's choice)

Directions:

1. Place the pork, fat side up, on a clean baking sheet. Season the pork on all sides with salt and pepper then rub the dry rub all over the pork, pressing into the meat. Cover the pork with plastic wrap and place into the refrigerator for 7 hours.

2. Pre-heat oven to 300°F. Place marinated pork shoulders in hotel pans and add just enough chicken stock to come up about an inch on the shoulders. Bake for 5-6 hours or until shreddable with a fork and bones are removed easily.

Jicama Slaw

Serves 1

Ingredients:

1 large Jicama , peeled and finely shredded
2 each Carrots , peeled and finely shredded
1/2 cup Lime Juice
2 Tbsp. Rice Vinegar
2 Tbsp. Honey
1/2 cup Olive Oil
1/4 cup Cilantro , finely chopped

Directions:

1. Whisk together lime juice, rice vinegar, honey and olive oil. Add shredded jicama and carrots, toss and then add cilantro. Make approx. 15 minutes before serving.