



Recipes

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Spit Roasted Lamb Barbacoa with Fresh Baked Tortillas

Prep Time: 30 Minutes

Cooking Time: 120

Minutes

Serves 12

Ingredients:

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

Barbacoa Marinade , see related recipe

5 lbs. Boneless Lamb Shoulder , excess fat removed
and cut into large cubes

Salt to taste

Red Radishes , thinly sliced for garnish

Green Cabbage , thinly sliced for garnish

Crumbled Queso Fresco Cheese for garnish

Smoky Tomato Tomatillo Salsa , see related recipe

Cilantro-Mint Crema , see related recipe

Directions:

1. Pour barbacoa marinade over lamb shoulder. Allow to marinate minimum 60 minutes, up to 24 hours.
2. Pre-heat a char-grill to medium high heat and a convection oven to 350°F. Wipe off excess marinade, season with salt and sear the marinated lamb heavily on all sides.
3. Make a large pouch out of foil and place the seared lamb pieces in, seal tightly, and place in a roasting pan. Roast in a pre-heated oven for 2 hours or until fork tender.
4. Once cooked, shred the lamb and transfer to a hotel pan with juices and hold on a hot line for assembly.
5. For 1 plate; toast 3 par-baked tortillas in skillet or flat-top griddle for 1 minute per side, scoop 2.0 oz. of lamb onto each hot tortilla. Serve the 3 tacos on a plate with 2.0 oz. of each salsa in ramekins and small mounds of radishes, cabbage, and crumbled cheese.



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Barbacoa Marinade

Prep Time: 15 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

1/2 each Dried Guajillo Chiles

1/8 qt. Hot Water

3/8 tsp. Ground Cumin

1/8 tsp. Ground Clove

1/2 tsp. Dried Mexican Oregano

1/8 tsp. Dried Thyme

2/5 each Whole Fresh Garlic , smashed

1/6 fl. oz. Vegetable Oil

1/4 tsp. Pepper

Directions:

1. Rehydrate dried chilies in hot water until soft.

Remove stems and seeds, reserve 8 fl oz. of the liquid.

Add chilies, reserved water and remaining ingredients to a blender; puree until smooth. Reserve refrigerated.





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Smoky Tomato Tomatillo Salsa

Prep Time: 10 Minutes

Cooking Time: 15 Minutes

Serves 1

Ingredients:

- 2 oz. Whole Roma Tomatoes
- 1 oz. Tomatillos , husk removed , rinsed and diced
- 1/4 oz. White Onion , diced
- 1/3 each Whole Chipotles in Adobo
- 1/6 each Whole Garlic Cloves , smashed
- 1/6 each Fresh Lime , squeezed
- 1/6 tsp. Salt
- 1/8 tsp. Black Pepper

Directions:

1. Roast roma tomatoes over a char-grill until softened and peel is charred. Remove from grill and cool slightly.
2. Combine all ingredients in blender and pulse 4-5 times; salsa should have a slight chunky consistency. Adjust seasoning if necessary. Reserve refrigerated.

Cilantro-Mint Crema

Prep Time: 5 Minutes

Cooking Time: 0 Minutes

Serves 1

Ingredients:

- 1 4/5 oz. Mexican Crema
- 1/8 cup Fresh Cilantro , minced
- 1/8 cup Fresh Mint , minced
- 1/8 each Fresh Lemon , squeezed
- 1/4 tsp. Salt
- 1/6 tsp. Pepper

Directions:

1. Combine all ingredients in mixing bowl and stir to blend. Adjust seasoning if necessary.