



## Recipes

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### Barbacoa Marinade

Prep Time: 15 Minutes

Cooking Time: 0 Minutes

Serves 12

#### Ingredients:

6 each Dried Guajillo Chiles  
1 qt. Hot Water  
1 1/2 Tbsp. Ground Cumin  
1/2 tsp. Ground Clove  
2 Tbsp. Dried Mexican Oregano  
1 tsp. Dried Thyme  
5 each Whole Fresh Garlic , smashed  
2 fl. oz. Vegetable Oil  
1 Tbsp. 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.