



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.