



## Recipes

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## BBQ Pork Mini Chimi with Slaw

Prep Time: 10 Minutes

Cooking Time: 3 Minutes

Serves 12

### Ingredients:

12 each 6" Pressed Mazina™ Tortillas (08042) , warm

Smoked Pulled Pork , see related recipe

26 fl. oz. Kansas City Style BBQ Sauce

Creamy Scallion Slaw , see related recipe

### Directions:

1. Preheat deep fryer to 350°F.

2. Combine shredded pork and BBQ sauce and toss to coat.

3. To Make Each Chimi: Portion 2 ½ oz. BBQ pork onto center of each warm mazina tortilla, pull in sides and roll forward forming a mini burrito shape, securing seam with a toothpick lengthwise. Deep fry for 3 minutes or until crisp and golden brown.

4. Serve 1 mini chimi whole or sliced in half with 4 oz. portion of creamy scallion slaw.

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### Smoked Pulled Pork

Prep Time: 10 Minutes

Cooking Time: 240

Minutes

Serves 1

#### Ingredients:

1/4 tsp. Paprika

1/6 tsp. Light Brown Sugar

1/8 tsp. Hot Paprika

1/8 tsp. Celery Salt

1/8 tsp. Garlic Salt

1/8 tsp. Dry Mustard

1/8 tsp. Fresh Ground Black Pepper

1/8 tsp. Onion Powder

1/8 tsp. Kosher Salt

4 2/3 oz. Bone-in Pork Shoulder, raw

Hickory Chips or Chunks, as needed

#### Directions:

1. Combine all spices together and rub on pork.

Transfer seasoned pork to an air tight container or bag and marinate for up to 8 hours under refrigeration.

2. Soak hickory chips or chunks in water for 1 hour; drain.

3. Pre-heat smoker according to manufacturer's instructions with soaked wood chips. Place marinated pork on the racks of the smoker and smoke for 4 to 6 hours or until an internal temperature of 195°F is reached. Once cooled slightly, de-bone, and shred into small pieces; reserve.



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## Creamy Scallion Slaw

Prep Time: 10 Minutes

Cooking Time: 0 Minutes

Serves 1

### Ingredients:

1/8 cup Sour Cream

1/8 cup Mayonnaise

1/8 cup Rice Wine Vinegar

1/2 tsp. Dijon Mustard

Salt and Pepper to taste

2 1/3 oz. Shredded Cabbage Slaw

2/3 oz. Sliced Green Onion

### Directions:

1. In medium mixing bowl, combine sour cream, mayonnaise, rice wine vinegar, Dijon, and season with salt and pepper to taste.

2. In separate large bowl, combine slaw and green onion. Add dressing and toss until well coated. Reserve refrigerated.