



Recipes

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Mexican Short Rib Tacos

Prep Time: 15 Minutes

Cooking Time: 20 Minutes

Serves 12

Ingredients:

24 each 6" White Corn Tortillas (10605)

3 each Plantains , large

Braised Beef Short Rib , see related recipe

Cilantro Leaves , chopped , as needed

Radish , julienned , as needed

Directions:

1. Pre-heat convection oven to 350°F.

2. Wash each plantain (leave skin on). Place on parchment lined sheet tray. Bake in oven for 15-20 minutes, or until skin breaks and insides are soft.

Remove from oven and allow to cool for 10 minutes.

During this time, fry tortillas using a taco form. Remove skins and puree plantains in food processor until smooth. Reserve.

3. To plate: Place two warm tortillas on a plate, spread with 1oz of plantain puree, top with 2 oz of braised beef short rib and finish with a garnish of chopped cilantro and julienned radish.



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Braised Beef Short Rib

Serves 1

Ingredients:

1/4 tsp. Canola Oil
4 oz. Beef Short Rib , bone-in
Kosher Salt and Freshly Ground Peper , to taste
1/8 each Large Onion , finely chopped
1/6 each Carrot , chopped
1/4 each Celery Sticks , chopped
1/4 each Garlic Cloves , minced
1/4 cup Chicken Stock
1/8 each Dry Red Wine , 750 ml bottle
1/4 tsp. Ground Cinnamon
1/4 tsp. Ground Ancho Chile Powder
1/4 each Oregano Leaves

Directions:

1. Pre-heat convection oven to 350°F.
2. In a large sauté pan, heat oil over medium-high heat. Season ribs with salt and pepper. Sear the ribs on all sides until completely brown. Remove from the pan and set aside.
3. Add onion, carrots, celery and garlic to same pan; cook until translucent.
4. Add chicken stock, red wine, cinnamon, Ancho chili powder, and oregano leaves. Stir and bring to a boil.
5. Once boiling, reduce to a simmer and add the meat back to the liquid and cover.
6. Transfer the braising pot to the oven and cook for two hours, until the meat is tender but not falling apart; uncover and continue to cook for one hour.
7. Remove ribs, let cool and shred; transfer liquid to shallow pan and reduce until it reaches sauce consistency.
8. Combine the shredded meat with the sauce, check for seasoning. Reserve refrigerated.