



Mexican Barbacoa Nachos

Prep Time: 120 Minutes

Cooking Time: 240

Minutes

Serves 12

Ingredients:

- 36 oz. Pre-Fried Tri-Color Triangle Tortilla Chips (08613)
- 6 each Guajillo Chiles
- 1 each Spanish Onion , cut in half
- 1 lb. Tomatillos , husks removed
- 4 each Red Jalapeño Peppers , whole
- 2 cups White Wine
- 1/4 cup Sherry Vinegar
- 8 each Garlic Cloves , chopped
- 1 Tbsp. Oregano , dry
- 6 each Bay Leaves
- 1 each Orange , juiced
- Salt and Pepper , as needed
- 7 lbs. Goat Shoulder , bone-in , cut into sections
- 1 lb. Banana Leaves
- 3/4 cup Cilantro Leaves
- 18 oz. Tomatoes , chopped
- 1 1/2 cups Spanish Onion , chopped
- 1 1/2 cups Mexican Seasoned Sour Cream , see related recipe
- 12 each Limes Wedges

Directions:

1. Pre-heat oven to 350°F.
2. Roast Guajillo peppers for 3-5 minutes. Remove from oven and place in cool water. Allow to soak until softened.
3. To make marinade: In oven, roast onion, tomatillos, and jalapenos for 15-20 minutes or until softened. Allow to cool. In a blender, combine roasted vegetables, softened chiles, wine, vinegar, orange, garlic, oregano, bay leaves and orange juice. Blend until marinade forms.
4. Pour marinade over goat meat, cover and allow to marinate for minimum 2 hours or overnight. Store in refrigeration.
5. Pre-heat oven to 350°F.
6. Remove goat from marinade and place one section on a banana leaf. Wrap banana leaf up and around to form a package. Wrap package in tin foil. Repeat for remaining sections of goat. Place on parchment-lined sheet tray and bake for 4 hours, or until tender. Once cooked, allow to cool a bit, remove bones and shred meat.



Recipes

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Mexican Seasoned Sour Cream

Prep Time: 5 Minutes

Serves 1

Ingredients:

1/8 cup Sour Cream

1 3/4 tsp. Rocoto Chili Paste

1/5 tsp. Lime Juice

Salt , as needed

Directions:

1. In a medium bowl, combine all ingredients. Mix well to combine. Reserve chilled.

