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Mongolian Glazed Pork Puffy Tacos

Prep Time: 15 Minutes

Cooking Time: 75 Minutes

Serves 12

Ingredients:

24 each 4.5" Heat Pressed Flour Tortillas (28671)

4 lbs. Pork Ribs , boneless , country style

2 cups Mongolian Glaze , see related recipe

2 oz. Carrots , julienned

2 oz. Red Pepper , julienned

2 oz. Cucumbers , julienned

2 oz. Red Onions , thinly sliced

Scallions , thinly sliced , as needed

Toasted Sesame Seeds , as needed

Directions:

1. Pre-heat grill to low heat.

2. Reserve $\frac{1}{2}$ cup of Mongolian Glaze to toss meat in after cooking. Coat ribs with 1 cup Mongolian Glaze and grill on low, covered for 1 hour, turning once during cooking. Remove cover and brush the pork with an additional $\frac{1}{2}$ cup of the glaze and cook for an additional 15-20 minutes, or until very tender and cooked through. Allow meat to rest and cool slightly before shredding. Add the reserved $\frac{1}{2}$ cup of the glaze to the shredded meat. Reserve warm for service.

3. In a bowl, toss the carrots, peppers, cucumbers, and onions together. Reserve refrigerated.

4. To serve: Pre-heat deep-fryer to 350° and fry tortillas for 30 seconds or until puffed, and allow to drain on paper towels. While the tortilla is still hot and pliable, make an indentation to form a taco shape. Top the tortilla with $1\frac{1}{2}$ oz. shredded pork, $\frac{1}{3}$ oz. vegetable mixture, and garnish with scallions and toasted sesame seeds. Serve 2 per order.



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Mongolian Glaze

Prep Time: 5 Minutes

Cooking Time: 5 Minutes

Serves 1

Ingredients:

- 1 cup Hoisin Sauce
- 1/2 cup Soy Sauce
- 2 tsp. Ginger , grated
- 1 tsp. Chile Paste
- 2/3 cup Brown Sugar
- 1 tsp. Garlic Paste
- 4 tsp. Rice Vinegar
- 2 tsp. Sesame Oil
- 2 tsp. Chinese Mustard

Directions:

1. Combine ingredients in a saucepan over medium heat and cook until ingredients are well combined, about 3-5 minutes. Cool and reserve refrigerated.