



## Recipes

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### Smoked Duck Carnitas

Serves 12

#### Ingredients:

24 each 6.5" Grill-Ready™ Par-Baked Flour Tortillas (09301)  
2 1/4 lbs. Smoked Duck Carnitas, see related recipe  
3 cups Cabbage Slaw, see related recipe  
72 each Radishes , thin shaved  
As needed, Pickled Onion , prepared  
2 Tbsp. Fresh Parsley , chopped

#### Directions:

1. Pre-heat grill to medium-high heat.
2. To make one order, grill 2 Mission® 6.5 " Grill-Ready Par Baked Tortillas until cooked through. Approx. 30 sec. per side.
3. Top each cooked tortilla with 1 ½ oz. Smoked Duck Carnitas, 2 tbsp. Cabbage Slaw, and 3 radish slices.
4. Garnish with a 2-finger pinch of pickled onion and ¼ tsp. of parsley for each taco.

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### Cabbage Slaw

Prep Time: 10 Minutes

Serves 1

#### Ingredients:

3 3/4 oz. Mayonnaise  
4 fl. oz. Apple Cider Vinegar  
1/4 oz. Sugar  
1/2 tsp. Celery Seed  
16 oz. Cabbage Slaw Mix , shredded  
Salt , as needed  
Pepper , as needed

#### Directions:

1. Combine mayonnaise, vinegar, sugar and celery seed. Mix well to combine. Toss dressing with cabbage to coat. Reserve refrigerated.





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### Smoked Duck Carnitas

Prep Time: 20 Minutes

Cooking Time: 120

Minutes

Serves 1

#### Ingredients:

- 2 Tbsp. Mexican Oregano
- 1/4 tsp. Mexican Cinnamon
- 1 tsp. Mustard Powder
- 1 tsp. Garlic Powder
- 1/4 tsp. Ground Clove
- 1 Tbsp. Kosher Salt
- 2 tsp. Black Pepper
- 2 lbs. Duck Leg Quarters

#### Directions:

1. Combine dry seasonings and mix to create a dry rub for the duck
2. Rub the duck leg quarters liberally with the dry rub and smoke at 200°F until the duck is fully cooked and fall off the bone tender with an internal temperature of at least 165°F
3. Let cool to room temperature, and pull duck leg meat off the bone. Hold hot for service.