



Recipes

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Pasilla Cider Braised Pork Nachos with Apple Salsa

Serves 12

Ingredients:

8 oz. Mission® Pre-cut Unfried Yellow Corn Tortilla Chips (06941)
8 lbs. Country Style Pork Shoulder Blade, salted
6 Dried Pasilla Chiles
8 cups Sliced White Onions
1 cup Dried Apricot , sliced
1 cup Apple Cider
2/3 cup Apple Cider Vinegar
1/4 cup packed Brown Sugar
1/2 cup Chopped, Fresh Oregano
1/4 cup Chopped, Fresh Sage
1 tsp. White Pepper

Directions:

1. Remove excess fat from the pork. Cut into 2" pieces and place in a roasting pan. Season with salt. Wipe the chiles clean with a damp cloth. Remove stems and seeds and cut into strips. Toss the chile strips, onions and apricots with the pork. Combine the next 6 ingredients in a small mixing bowl and stir until sugar dissolves. Pour mixture over the pork. Cover and marinate in refrigeration overnight.
2. Remove from refrigeration and bake at 325° F for 2 ½ hours, covered with foil.
3. Fill fryer basket with room temperature unfried chips. Submerge in oil heated to 350-360°F. With long handled tongs, gently poke at the chips to submerge to ensure even frying. Remove from oil, allow to drain for a few seconds. Transfer to a paper lined surface and season with salt while chips are still hot. Set aside.
4. Serve pork with Yellow Corn Chips and Apple Apricot Salsa. Can be served Nacho style or as individual appetizer style servings.



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Apple Apricot Salsa

Serves 1

Ingredients:

15 oz. (2 cups) Apple or Pear Cider
7.5 oz. (1 cup) Dried Apricots , sliced
3.25 oz. (2/3 cup) Dried Cranberries
2 Granny Smith or Pippin Apples
1.25 oz. (½ cup) Jalapeno Peppers , seeded and sliced
1.6 oz. (1 cup) Sliced Red Onions
2 1/2 tsp. Fresh, chopped Thyme
1 tsp. Salt

Directions:

1. In a small saucepan, combine the cider, apricots and cranberries. Cook for 15 minutes over a low flame, until most of the liquid is absorbed. Allow to cool.
2. Peel and remove core from the apples. Cut into short matchsticks. Combine with the remaining ingredients.