



## Recipes

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### Luau Picnic

Prep Time: 25 Minutes

Serves 10

#### Ingredients:

- 24 Mission® 8" Heat Pressed Flour Tortillas (10410)
- 40 oz. Dr. Pepper® Kahlua Pig , cooked
- 20 oz. Tropimole, chilled (see Related Recipe)
- 20 oz. Vanilla Ginger Poi (see Related Recipe)
- 20 oz. Spicy Slaw (see Related Recipe)

#### Directions:

1. Serve family-style with Mission® flour tortillas.

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### Spicy Slaw

Prep Time: 25 Minutes

Serves 1

#### Ingredients:

- 1/8 head Green Cabbage , shredded
- 1/8 Carrot , julienned
- 1/8 head Red Cabbage , julienned
- 1/8 Red Onion , thinly sliced
- 1/8 Green Onion , julienned
- 1/8 Red Bell Pepper , julienned
- 1/8 Napa Cabbage , julienned
- 1/8 Red Serrano Pepper , minced
- 1/3 oz. Mayonnaise
- 1/8 oz. Creole Mustard
- 1/6 tsp. Apple Cider Vinegar
- 1/3 tsp. Juiced Lemon

#### Directions:

1. Combine vegetables in a large bowl.
  2. Mix remaining ingredients in separate bowl to make the dressing.
  3. Pour dressing over vegetables. Toss gently. Chill.
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## Recipes

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### Dr. Pepper® Kahlua Pig

Prep Time: 10 Minutes

Cooking Time: 720

Minutes

Serves 1

#### Ingredients:

6 2/3 oz. Bone-in Pork Picnic Shoulder, seasoned and cut into large chunks

1/8 oz. Vegetable Oil

1/6 Washed Banana Leaves

1/8 clove Minced Garlic

1/4 Sliced Maui Onion

1/2 oz. Dr. Pepper®

#### Directions:

1. Heat smoker.

2. Line roasting pans with banana leaves and top with garlic and onions. Place the pork on top of the vegetables and pour the Dr. Pepper® over the pork.

3. Smoke for 12 hours at 350° F.

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## Recipes

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### Tropimole

Prep Time: 10 Minutes

Serves 1

#### Ingredients:

3 1/5 oz. Avocados

1/8 tsp. Grated Ginger Root

4/5 oz. Papaya , peeled and diced

4/5 oz. Pineapple , peeled and diced

1/5 oz. Lime Juice

1/5 oz. Pineapple Juice

1/8 oz. Grapefruit Juice

1/3 tsp. Orange Zest

1/8 oz. Minced Dried Cilantro

1/3 tsp. Minced Mint Leaves

Mission® Pre-cut Unfried Red Corn Tortilla Chips  
(10871)

Mission® Pre-cut Unfried White Corn Tortilla Chips  
(10861)

Mission® Pre-cut Unfried Blue Corn Tortilla Chips  
(10843)

#### Directions:

1. Mash avocado. Add the ginger and the juices and fold to combine.

2. Fold in the fruit and the herbs.

3. Serve with Mission® Pre-cut Unfried Red, White, and Blue Corn Tortilla Chips.





## Recipes

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### Vanilla Ginger Poi

Prep Time: 15 Minutes

Cooking Time: 7 Minutes

Serves 1

#### Ingredients:

4 oz. Taro Root , peeled and sliced

1/8 oz. Grated Ginger Root

1/8 oz. Minced Crystallized Ginger

1/6 tsp. Vanilla Extract

1/5 oz. Raw Coconut Cream

2/5 oz. Water

#### Directions:

1. Steam the taro root.
2. Place the ginger, vanilla, coconut cream and water in a sauce pan. Bring to a simmer.
3. Mash the taro root with a pestle. Add the coconut cream until smooth.