



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.

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.