



Mongolian Glazed Pork Puffy Tacos

Prep time: 15 Cook Time: 75 Servings: 12

Combo/Fusion,Entrees,Appetizers/Sides/Snacks,Flour Tortillas,Casual Dining,FSR/QSR,Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
4.5" Heat Pressed Flour Tortillas	28671		24 Each
Pork Ribs		boneless, country style	4 Lbs.
Mongolian Glaze		See Related Recipe	2 cup
Carrots		julienned	2 Oz.
Red Pepper		julienned	2 Oz.
Cucumbers		julienned	2 Oz.
Red Onions		thinly sliced	2 Oz.
Scallions		thinly sliced	As Needed
Toasted Sesame Seeds			As Needed



Instructions

1. Pre-heat grill to low heat.
2. Reserve ½ 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 ½ 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 ½ 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: Preheat 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 1½ oz. shredded pork, 1/3 oz. vegetable mixture, and garnish with scallions and toasted sesame seeds. Serve 2 per order.



Mongolian Glaze

Prep time: 5 Cook Time: 5 Servings:

Ingredients

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

Instructions

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

