



Smoked Duck Carnitas Tacos

Prep time: Cook Time: Servings: 12

Combo/Fusion,Entrees,Grill-Ready Tortillas,Catering,Fine Dining,Casual Dining,Global Tacos

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6.5" Grill-Ready™ Par-Baked Flour Tortillas	09301		24 Each
Smoked Duck Carnitas			2 1/4 Lbs.
Cabbage Slaw (for Chicken Teriyaki Crispy Tacos and Smoked Duck Carnitas Tacos)			3 cup
Radishes		thin shaved	72 Each
Pickled Onion		prepared	As Needed
Fresh Parsley		chopped	2 Tbsp.

Instructions

1. Preheat grill to medium-high heat.
2. To make one order, grill 2 Mission® 6.5 " Grill-Ready Par Baked Tortillas until cooked through, approximately 30 seconds 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.



Smoked Duck Carnitas

Prep time: 20 Cook Time: 120 Servings: Yields 1 Lb.

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mexican Oregano			2 Tbsp.
Mexican Cinnamon			1/4 tsp.
Mustard Powder			1 tsp.
Garlic Powder			1 tsp.
Ground Cloves			1/4 tsp.
Kosher Salt			1 Tbsp.
Black Pepper			2 tsp.
Duck Leg Quarters			2 Lbs.

Instructions

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.



Cabbage Slaw (for Chicken Teriyaki Crispy Tacos and Smoked Duck Carnitas Tacos)

Prep time: 10 Cook Time: 0 Servings: 24

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Ginger		fresh minced	3 Tbsp.
Ground Cayenne Pepper			1 tsp.
Agave Nectar			2 Tbsp.
Orange Juice			1 cup
Purple Cabbage		shredded	3 cup
Green Cabbage		shredded	3 cup
Lime Juice		fresh	1/4 cup
Mandarin Oranges		canned drained	1/2 cup

Instructions

1. In a small mixing bowl, combine ginger, cayenne pepper, agave and orange juice. Whisk well to combine.
2. In a large mixing bowl, combine cabbages, lime juice and mandarins. Pour ginger-cayenne dressing over and fold together. Mix well to combine. Reserve chilled.

