



PORK BAR-B-Q TAQUITOS

A south of the border favorite matched with our high quality double rub pork bar-b-que!

Yield: 8 taquitos

INGREDIENTS

16 oz  Hickory Smoked Pulled Bar-B-Q Pork Seasoned, 2 5-Lb Bags (#09067)

8 Each Corn Tortilla

1 tbsp. Chili Powder

1 tbsp. Cumin

1/2 tsp. Cayenne Pepper

1/2 tsp. Ranch dressing

2 oz Guacamole

6 Each Toothpicks

Tomato, diced for garnish

Lettuce, shredded for garnish

DIRECTIONS

- 1** Pull Double-Rub Pork Bar-B-Q into small strands and then season with dry ingredients.
- 2** Roll 2 oz of pork tightly into each corn tortilla and secure with a toothpick.
- 3** Fry in a deep-fat fryer until crispy and drain on paper towels.



- 4** Remove toothpicks.
- 5** Mix equal parts ranch dressing and guacamole and use for a dipping sauce.
- 6** Garnish with shredded lettuce and diced tomato.