

BVQ Pork Tacos

DEVELOPED BY: Jose Gonzalez at University of St. Thomas

Servings: x Serving Size: x

Ingredients	Quantity	Measure
Chipotle peppers	5	Ounces
Brown sugar	2	Ounces
Maple syrup	2	Ounces
Garlic cloves	3-4	cloves
Cumin	1	Tablespoon
Apple cider vinegar	$\frac{3}{4}$	Cup
Ketchup	1	Cup
Barbecue Naked Pulled BVQ, diced	10	Ounces
Moocho mozzarella cheese, shreds	$\frac{1}{2}$	Tablespoon
Yellow onion, diced	1	Teaspoon
Cilantro leaves		As needed
Corn tortillas	5	each

Preparation

1. Add Chipotle peppers, brown sugar, maple syrup, garlic, vinegar, cumin and ketchup to food processor and pulse until smooth. Transfer to a saucepan and begin to heat. Simmer about 10 minutes on low to medium heat.
2. Add diced Barbecue pork to sauce and heat through.
3. Warm your tortillas on griddle until hot.
4. Build in the following order: warm tortilla, 2oz of Barbecue. Top with cheese, yellow onion and cilantro.