



## 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** **RICH'S** 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.