

FIRST ANNUAL BURRITO BOWL RECIPES

Erwin Ramos, Chef/Owner, Ole Mexican Grill

1-½ pounds pork shoulder sliced around ¼ inch
¼ of a medium pineapple sliced ¼ inch thick
1 medium onion, red onion works the best-sliced at ¼ inch thick
Salt

For the marinade:

¼ cup olive or vegetable oil plus a little extra for grilling
4-ounce package of achiote
½ can chipotle chiles en adobo plus an additional 4 tablespoons of the canning sauce
2 teaspoons brown sugar
1-tablespoon cider vinegar
4 strips of cooked bacon

When serving:

Warm tortillas
Lime

Directions:

Combine achiote, chiles, canning sauce, oil and 1 cup water in blender and combine until smooth. Use about 1/3 of your marinade to cover both sides of each slice of meat. Cover and refrigerate for 2 to 3 hours
Heat your grill or pan (whatever cooking utensil you're using) to a medium high heat
Brush onion with the oil and sprinkle with salt and grill, when a dark brown flip to the other side to brown
Repeat the same steps for the pineapple
Lastly, quickly grill the meat about one minute per side
As the meat finishes slice into ¼ and ½ inch pieces set aside and keep warm in skillet
Chop onion and pineapple and bacon into small pieces and add to skillet and toss all ingredients together
Taste, salt as needed
Put mixture in a warm serving dish
Serve with the tortillas and salsa

Brian Poe's Sweet Potato, Corn and Pancetta Guacamole

6 Ripe Avocados
2 sweet potatoes, peeled and diced (see below recipe)
1/4 lb thinly sliced, pan fried and crumbled Pancetta
Salt & Pepper
Juice of 2 limes
corn cooked and cleaned from one cob (about 1/4 cup)

Sweet Potatoes:

Peel and dice potatoes then place in a mixing bowl.
Preheat oven to 350

Season with

3 oz of Olive oil
salt and pepper
1/4 cup brown sugar
1/4 tsp of ground cinnamon
1/4 tsp of coriander
1 bay leaf
2 oz of honey
drizzle of maple syrup

Toss ingredients in a bowl so that the seasoning is even then place into a pan and cover with foil. Cook for 15 minutes or until potatoes are soft. Allow to cool for about 10 minutes.

in a separate mixing bowl remove Avocados from shell, and remove large seed. with a large spoon- begin to mash the avocados then add all other ingredients (add all of the liquid from the pan in which you cooked the sweet potatoes- as this is where the magical flavors happen.) Mix thoroughly and serve with your choice of chips or as a topping to your favorite food.

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