

PORK STREET TACOS

INGREDIENTS

- Street Taco Tortillas
- Pork Tenderloin – thinly sliced
- 1 Green Pepper - sliced
- 1 Red Pepper - sliced
- 1 Yellow Pepper - sliced
- 1 Onion - sliced
- **Sorta White Sauce**
- **Pineapple Chipotle Sauce**
- **Meat Church – Blanco**

**Available @ Destination Bar-B-Q*



INSTRUCTIONS

1. Pre-heat griddle on high
2. Cook the sliced peppers and onion on griddle and sprinkle with **Blanco Rub**.
3. Once peppers and onions are almost done, add pork to griddle and cook until no longer pink.
4. Put tortillas on griddle to warm. Top each tortilla with pork, peppers and onion. Top each taco with either **Pineapple Chipotle** or **Sorta White Sauce**

EAT – ENJOY – REPEAT !

