

# SAN DIEGO RESTAURANT WEEK

# RECIPES

## Torta de Barbacoa

Courtesy of Casa Sol y Mar

- 4 oz. Prepared Carnitas
- 1 Split Bolillo Roll
- 1 oz \*House Chipotle Tequila BBQ Sauce
- 1 oz Pickled Red Onion Slivers
- 1 oz Chipotle Mayo
- 2 oz Mixed Jack & Cheddar Cheese
- 2 oz \*\*Fiesta Cole Slaw with Cilantro Lime Dressing
- 4 oz Seasoned Fries
- 1 Cilantro Sprig (Garnish)



### \*House Chipotle Tequila BBQ Sauce

Yield 16 oz.

- 8 oz Tomato Paste
- 2 oz Water
- 1 oz Apple Cider Vinegar
- 2 oz Brown Sugar
- 1 tsp Onion Powder
- 1 tsp Smokey Paprika
- 2 oz Smokey Chipotle Chile
- 2 ea. Roasted Roma Tomato
- 2 ea. Roasted Red Chili Pepper
- 3 ea. Fresh Garlic Cloves
- 1 oz Tequila Gold

#### Preparation

Flash blend all ingredients in a blender then simmer for 15-20 minutes.

Place open Bolillo roll on hot griddle until slightly toasted. Toss cooked, prepared Carnitas with BBQ sauce quickly in a sauté pan. Spread top roll with Chipotle Mayo. Put cheese on bottom half of roll and top with the Carnitas mixture. Sprinkle with the pickled red onions, put halves together and plate with the following: Seasoned Fries (optional) and \*\*Fiesta Cole Slaw (Shredded green & purple cabbage with chopped tomato, onion and cilantro)