BE BOLD WITH YOUR FLAVOR

8 RECIPES YOU CAN EXECUTE EASILY

HISPANIC FOOD GUIDE
FRESH FLAVORS, MADE SIMPLE.

Keep customers happy. Keep your menu fresh. All with one smart source. Here at Hatfield, our versatile, dependable pork products can help you stay ahead of the trends with ease.

These days, more and more customers are looking for Hispanic-inspired menu items. Research shows the bold flavors are popular, and interest is growing.

Adding Hispanic food to your menu is simple. Especially with our customizable, easy-to-prepare products. Just take a look through our menu book and imagine all the flavorful possibilities for your menu.

ABOUT HATFIELD

We’ve been in business for 120 years, so we know your market and your business. Our chef is well-versed in menus like yours, and she’s continually staying up-to-date on the latest menu trends to help you keep dishes fresh, exciting, and ahead of the curve.
TIPS AND RECIPES FROM OUR KITCHEN TO YOURS.

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CUISINE TIP: KNOW YOUR CHILIES

Chilies are a key element of many Hispanic dishes, particularly enchiladas. But don’t let the heat drive you out of the kitchen. Understanding your chili choices—and the heat of each variety—is actually somewhat simple.

**POBLANO**
- Dark green when fresh; mahogany when dried (referred to as the ancho chile); mild heat; sweet, jammy, plummy flavor.

**PASILLA**
- Dark green when fresh; black when dried; mild to medium heat; dried currant, slightly bitter, herbaceous flavor.

**GUAJILLO**
- Brick red color; medium to hot heat; sweet paprika, tomato, red pepper jam flavor.

**MORITA**
- Bright red when fresh; dark reddish brown when dried; HOT flavor; smoky, toasted nut flavor.
COTIJA

Sprinkle this aged cheese on salads, tostadas, and grilled corn (elote) for a briny, creamy finish.

OAXACA

Similar to mozzarella, with a rich flavor. Melts well, good for quesadillas.

QUESO FRESCO

Similar to ricotta or feta in texture. Great garnish for tacos and egg dishes.

QUESO BLANCO

Similar to Halloumi (Greek) or Paneer (Indian) cheeses. Both queso fresco and queso blanco are white cheeses, well suited for frying or grilling.
**INGREDIENTS**

- 8 slices of Cuban Roast Pork (Item #6290)
- 8 slices of Tavern Ham (Item #2293)
- 8 strips of Thick Bacon (½ lb) (Item #2231)
- 4 slices of sharp cheddar (¼ pound)
- 1 large pickle, thinly sliced
- ½ stick of butter, room temperature
- 4 Cuban or Ciabatta rolls

**FOR SPREAD**

- 2 Tbsp Dijon-style mustard
- 2 Tbsp mayonnaise
- 1 tsp fresh lime juice
- 1/8 tsp ground cumin

**DIRECTIONS**

1. In a small bowl, combine mustard, mayonnaise, lime juice, and cumin; spread on inside of sliced rolls.

2. Layer two pieces of each type of meat (pork, ham, and bacon) and one slice of cheese on each roll. Top with pickle slices.

3. Spread 1 tsp of butter on the bottom and top (outer sides) of sandwich to prepare for cooking (see instructions below).

4. Serve immediately; pair with plantain chips.

**COOKING DIRECTIONS**

**PANINI GRILL INSTRUCTIONS**

Heat grill to 400° F. Grill sandwiches for about five minutes, or until cheese is melted.

**STOVE-TOP INSTRUCTIONS**

Heat a heavy skillet on medium-high heat. Place sandwiches in the skillet. Place a smaller skillet on top to press down the sandwiches. Cook for about three minutes on each side, or until cheese is melted.

**OVEN INSTRUCTIONS**

Preheat oven to 400°F. Place sandwiches on a sheet pan or baking sheet. Place another sheet pan on top of sandwiches, and use a heavy skillet (such as cast iron) to press sandwiches, keeping weight evenly distributed. Bake for 10 minutes, or until cheese is melted.
AL PASTOR TACOS
WITH ROASTED TOMATILLO AVOCADO SALSA

MAKES: 6–8 SERVINGS
PREP TIME: 35 MIN
COOK TIME: 1 HR

INGREDIENTS

Unsauced Shredded Cooked Pork (Item #3506)
½ cup orange juice
2 Tbsp white vinegar
1 Tbsp chili powder
1 Tbsp granulated garlic
1 tsp kosher salt
½ tsp cumin
½ tsp smoked paprika
2 chipotle chilies in adobo sauce
1 tsp adobo sauce
1 white onion; half chopped, half finely diced
½ pineapple, peeled and cored; half chopped, half cut into wedges
fresh oregano
1 cup chicken stock
1 pack corn tortillas

DIRECTIONS

1. In food processor or blender combine orange juice, vinegar, chili powder, cumin, salt, garlic, paprika, chiles, adobo sauce, chopped onion and pineapple and blend until smooth.

2. Pour marinade into a container and add the shredded cooked pork and oregano. Refrigerate for 4 to 24 hours.

3. Preheat oven to 325°F.

4. Remove marinated pork from refrigerator. Fill bottom of pan with chicken stock, add shredded cooked pork.

5. Heat until temperature reaches 165°F (approximately 45 minutes)

6. For the pineapple wedges, preheat grill to a medium-high heat. Brush the pineapple with oil, grill for 2-3 minutes on each side. Allow to cool before chopping.

7. Serve pork in a warmed tortilla, garnish with remaining cilantro, onion, lime wedges, diced grilled pineapple, and the Roasted Tomatilla Avocado Salsa (see recipe on the next page).

PULLED PORK HAS GROWN OVER 40% IN 4 YEARS. IT'S THE 2ND FASTEST GROWING PORK TREND OF 2016.
ROASTED TOMATILLO AVOCADO SALSA

FOR AL PASTOR TACOS

INGREDIENTS

- 6 medium (or 12 small) tomatillos, husks removed
- ¼ cup water
- 1 tsp ground cumin
- 1 tsp kosher salt
- 1 ripe avocado
- 1 Tbsp minced garlic
- ½ jalapeno, seeded and chopped
- ½ sweet onion, diced
- Juice from 2 limes
- 2 cups fresh cilantro, washed with stems removed

DIRECTIONS

1. Preheat oven to 350°F.
2. Toss tomatillos in olive oil, season with salt and pepper, and place on sheet pan or baking sheet.
3. Roast until charred (approximately 10-15 minutes). Remove from oven and allow to cool.
4. In food processor or blender, combine all remaining ingredients and purée until smooth. Refrigerate to let sauce settle before serving.

38% (AND GROWING) OF HISPANIC CONSUMERS INDICATE THAT AMERICAN STYLE RESTAURANTS SHOULD OFFER SOME HISPANIC FLAVORS ON THE MENU
PULLED PORK VS. CARNITAS

Pulled pork is usually cooked slowly with traditional southern barbecue flavors. Slow cooking makes it fall-apart tender and the spicy, sweet flavor makes it a perennial favorite.

Carnitas can be braised or roasted, and traditionally it’s seasoned with oregano, marjoram, bay leaves, and garlic. After roasting, it’s shredded, then oven-roasted until slightly crisp. The savory, crispy, tender taste makes it the fastest-growing pork trend of 2016.
CHORIZO SAUSAGE SLIDERS

MAKES: 6 SERVINGS
COOK/PREP TIME: 40 MIN

INGREDIENTS

2.5 lbs Chorizo Sausage (Item #3617)
1 egg (whisked)
¼ cup panko bread crumbs
1 lime (juiced)
1 Tbsp garlic
1 Tbsp fresh chopped cilantro
1 tsp ground cumin
1 tsp chili powder
½ lb Pepper Jack cheese
Guacamole (store bought or your favorite recipe)
Arugula
Chipotle Ranch spread
(combine your favorite buttermilk ranch dressing with 1 tsp adobo sauce)

SERVE WITH

Potato slider buns
Sweet Potato Fries or Jicama Slaw

DIRECTIONS

1. Combine all above ingredients. Mix well.
2. Portion into 2 oz patties.
3. Grill patties for three minutes on each side, or until heated through.
4. Before finishing, top each slider with cheese; cook until cheese melts.
5. Assemble sliders by toasting bun on each side; spread one side with Chipotle Ranch, the other side with guacamole.
6. Top with Arugula and serve with Sweet Potato Fries or Jicama Slaw.

JICAMA SLAW

INGREDIENTS

1 each jicama, peeled and julienned
½ small red onion, halved and julienned
1 bag shredded cabbage
½ bag shredded broccoli slaw mix
¼ bag of shredded carrots
¼ cup coarsely chopped cilantro
2 to 3 Tbsp fresh lime (1 to 2 limes)
Salt and pepper to taste

DIRECTIONS

In a medium bowl, place Jicama, onion, shredded cabbage, slaw mix, carrots, cilantro, lime salt and pepper; toss gently to combine.
INGREDIENTS

1 Boneless Center Cut Pork Loin (Item #1175), cut into 1½ inch chops

FOR MOLE RUB

1 Tbsp brown sugar
1½ tsp cocoa powder
2 tsp onion powder
1 tsp garlic powder
¼ tsp ground chipotle powder
(—less or more to taste—)
1/8 tsp paprika
dash of cinnamon
dash of allspice

FOR MANGO SALSA

1 large mango, peeled, pitted and cubed
(if fresh is not available, use 1 cup
of thawed frozen mango)
1 Tbsp finely diced red onion
juice of 1 lime
2 Tbsp fresh cilantro, chopped
½ tsp salt

DIRECTIONS

1. In a small bowl, combine all Mole Rub ingredients. Rub onto both sides
of each chop. Set aside for 30 minutes to let flavors incorporate.
2. Preheat grill on medium high. When ready, spray chops to keep them
from sticking to the grill.
3. Place chops on grill, cover. Cook for 6-8 minutes per side until internal
temperature reaches 145°F (using an
instant-read thermometer). Let chops
rest for five minutes.
4. Combine Mango Salsa ingredients
and mix well.
5. Top chops with salsa and serve.
INGREDIENTS

4 cups Unsauced Shredded Cooked Pork (Item #3506)
1 Tbsp Mexican seasoning (blend of cumin, cayenne, and garlic powder)
8 tostadas
vegetable oil
2 cups refried beans
½ cup red onion, thinly sliced
4 cups shredded lettuce
queso fresco cheese, crumbled
cilantro, finely chopped
4 limes, cut into wedges
hot pepper sauce

DIRECTIONS

1. Stir together shredded cooked pork and Mexican seasoning.
2. In a sauté pan, heat 1 Tbsp oil on medium-high heat.
3. Add pork; sauté until brown and heated through.
5. Mix together onions, lettuce, and cilantro. Place on top of pork.

MAKES: 8 SERVINGS
COOK/PREP TIME: 35 MIN

HALF OF ADULTS SURVEYED EAT HISPANIC FOOD AT LEAST ONCE A MONTH

9 OUT OF 10 AMERICANS HAVE TRIED MEXICAN
# HATFIELD PRODUCTS GREAT FOR HISPANIC DISHES

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<th>DESCRIPTION</th>
<th>PIECES/CASE</th>
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<td>Fresh Shanks, Vac</td>
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*PRODUCTS USED IN RECIPES

[CLEMENSFOODGROUP.COM/FOODSERVICE/CULINARY-SOLUTIONS/INNOVATIVE-RECIPES](CLEMENSFOODGROUP.COM/FOODSERVICE/CULINARY-SOLUTIONS/INNOVATIVE-RECIPES)
As a Hatfield customer, you get much more than just delicious, quality meat. You also get an experienced team. We’ll partner with you to make your menu exceptional and your dishes outstanding. Our experts are constantly searching for relevant market insights to help you keep your business ahead of the trends. And our Customer Experience Center is outfitted with an industrial kitchen—for menu ideation sessions and farm-to-fork tours. Call us or visit our website today to connect with a specialist and learn more about what Hatfield can do for you.