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Café Rio Pork Salad

Café Rio is a restaurant we enjoy, and we especially love their pork salads. Here are some recipes we've gathered from friends who have tried to duplicate the delicious tastes of this dish. The recipes for each ingredient (homemade) follow the salad recipe.

homemade tortillas
cheddar cheese
pork Barbacoa
lime rice
black beans
Romaine lettuce
tortilla strips
tomatillo dressing
lime wedges
queso cheese
cilantro

Place a tortilla in a pie dish. Melt grated cheddar cheese on top, then spoon in lime rice, black beans, and pork barbacoa. Top with lettuce and tortilla chip strips. Garnish with a lime wedge, fresh cilantro, queso cheese, and dressing in a little cup.

Homemade Tortillas

3 tablespoons shortening
1 teaspoon salt
2 cups flour
3/4 cup water

Sift dry ingredients together in a bowl. Cut in shortening. Mix water to make a dough. Take a scoop of dough, make a ball, and roll it out on a slightly floured surface, as thin as you'd like. Cook on a lightly-greased griddle until golden brown.

Pork Barbacoa

pork loin roast (2.5-3.5 lbs.)
1/2 cup dark brown sugar
1/2 cup Worcestershire sauce
1/2 teaspoon oregano
1/2 teaspoon ginger
1 teaspoon salt
1 teaspoon chile powder
1 teaspoon garlic
2 tablespoons minced onion

Here's a simpler recipe I think that we got from the Lisa/Abigail/Catherine Adams family:

1 can salsa
1/2-1 cup brown sugar
1 can pop or equivalent liquid

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Cook everything in a crock pot for about 4 hours on high (or longer on low). When done, shred the pork using forks or cutting it up into sections and putting it in a Bosch mixer with the dough paddle.

If using the longer list of ingredients, when the pork is shredded, combine and mix with the pork:

1 can red enchilada sauce
1/2 cup brown sugar

Lime Cilantro Rice

1 cup white rice
2 cups chicken broth
1 tablespoon lime juice
garlic (1/2 tablespoon powder)
1 tablespoon minced onion or 1/2 diced yellow onion
pinch of salt

Combine and cook in a rice cooker (or on the stove top). When rice is done, add:

1/4-1/2 cup chopped cilantro
1 tablespoon lime juice
1/2 can green enchilada sauce

Black Beans

These next two recipes come from Crystal Price's family.

2 cups dry black beans
6 cups water
2 cloves minced garlic
2 teaspoons cumin
3 tablespoons olive oil
salt & pepper to taste

Combine ingredients except salt and pepper. Cook in crock pot on high for 5 hours. Add salt and pepper to taste.

Tomatillo Dressing

2 fresh tomatillos, husked and diced
juice of 1 lime
1 cup buttermilk

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1 cup mayonnaise
1 packet Ranch Buttermilk Dressing mix
1 cup fresh cilantro
1 clove garlic
1 jalapeño pepper, seeded

Put everything into a blender and blend well. Refrigerate for an hour before serving.