



STREET TACOS & MARGARITA POPS

 **PREPRITE™**
BY EVERIDGE®

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CONTENTS

Sous Vide Pork Carnitas Street Tacos

Fresh Salsa Verde

Quick-Pickled Red Onion

Sous Vide Chicken Tinga Street Tacos

60-Minute Blast Chiller Sherbet Margarita Pops

Homemade Margarita Mix

Fruit-Flavored Margarita Mix

60-Minute Blast Chiller Jalapeno Mango Margarita Pops

Fruit Puree

Quick Sous Vide Jalapeno Infused Tequila



SOUS VIDE PORK CARNITAS STREET TACOS



INGREDIENTS

FOR THE PORK

- 4 lbs boneless pork shoulder/butt, sliced into 2-inch thick pieces
- 1 medium roughly chopped onion
- 6 medium garlic cloves, smashed
- 2 cinnamon sticks, broken in half
- 2 bay leaves
- 3 limes cut in half
- kosher salt

FOR THE TACOS

- 24 mini/street taco corn tortillas
- chopped white onion
- fresh salsa verde (recipe on next page)
- 1 bunch picked cilantro for garnish
- lime wedges for serving

EQUIPMENT

- 2 PrepRite vacuum sealer bags Item #5119 or equivalent
- PrepRite vacuum sealer
- PrepRite PVS50-WIFI sous vide circulator

DETAILS

- prep | 30 m
- cook | 12-24 h
- ready in | 12.5-24.5 h
- yield 8 servings of 3 street tacos



INSTRUCTIONS

- 1 Add water to the sous vide vessel and preheat the PrepRite sous vide circulator to 170°F for 12-24 hours. *You can sous vide pork shoulder for 24 hours anywhere between 145°F-175°F. The meat is moister at lower temperatures but does not shred as well.
- 2 Add sliced pork, onion, garlic, cinnamon sticks, and bay leaves to a large bowl. Add the juice from the halved limes to the bowl, as well as the lime peels. Season well with kosher salt and stir until combined. Transfer pork mixture to the center of 2 #5119 PrepRite cooking vacuum bags and vacuum seal both bags.
- 3 Add the bags to the water bath and sous vide for 12-24 hours. Use a lid or thermal balls to minimize evaporation and top off with water as needed throughout the cooking process.
- 4 Once pork has finished cooking, remove from the sous vide bath and transfer pork mixture to a food pan, discarding excess liquid and non-pork ingredients. Shred meat utilizing two forks.
- 5 If desired, brown in a skillet, or heat under the broiler for added caramelization and crispiness prior to serving.
- 6 Serve pork carnitas with grilled corn tortillas, chopped onion, cilantro, fresh salsa verde, and lime wedges. ENJOY!





FRESH SALSA VERDE



INGREDIENTS

- 1 lbs tomatillos, husked and quartered
- 1 small white onion, peeled chopped
- 2 jalapeño chilies, halved (less or more depending on spice preference)
- ½ bunch cilantro (tops and leaves only)
- 1 garlic clove
- 1 tbsp canola oil
- ½ tsp agave
- ½ tsp ground coriander
- fresh lime juice to taste
- kosher salt to taste

EQUIPMENT

- food processor

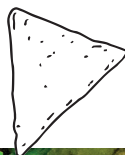
DETAILS

- prep | 20 m
- pulse | 1-2 m
- ready in | 25 m
- yield 2 ½ Cups



INSTRUCTIONS

- 1 Add all ingredients to the food processor and pulse until desired texture is reached.
- 2 Taste and add lime juice and kosher salt as needed.
- 3 Keep in the refrigerator until ready to serve.





QUICK-PICKLED RED ONION

INGREDIENTS

- 1 red onion, sliced thinly
- $\frac{3}{4}$ cup apple cider vinegar
- 1 $\frac{1}{2}$ tbsp agave
- 3 tsp kosher salt
- 1 $\frac{1}{2}$ cups water

EQUIPMENT

- 32 oz glass mason jar

DETAILS

- prep | 5m
- pickle Time | 60m
- ready in | 65m
- yield 8 servings

INSTRUCTIONS

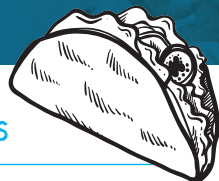
1

In a small bowl, whisk all liquid ingredients together until the salt dissolves. Add onions to a jar, then pour over the pickling mixture. Let onions sit at room temperature for 1-hour. Store refrigerated for up to 2 weeks.





SOUS VIDE CHICKEN TINGA STREET TACOS



INGREDIENTS

FOR THE CHICKEN AND SAUCE

- 2 lbs. boneless skinless chicken breasts
- ½ cup tomato puree
- 2 tbsp adobo sauce
- 2 tbsp minced canned chipotles
- 1 tbsp agave nectar
- 1 tbsp lime juice
- 1 tsp minced garlic
- 1 tsp ground cumin
- 1 tsp Mexican oregano
- 1 tsp ground coriander
- 1 tsp ancho chili powder

FOR THE TACOS

- 12 mini/street taco flour tortillas
- pickled onions (recipe on previous page)
- queso fresco/cotija cheese
- 1 bunch cilantro, picked for garnish
- lime wedges for serving

EQUIPMENT

- 2 PrepRite vacuum sealer bags Item #5119 or equivalent
- PrepRite vacuum sealer
- PrepRite PVS50-WIFI sous vide circulator

DETAILS

- prep | 15 m
- cook | 1-4 h
- ready in | 1.25-4 h
- yield 4 servings of 3 street tacos



INSTRUCTIONS

1

Add water to sous vide vessel and preheat PrepRite sous vide circulator to 165°F (74°C). *You can sous vide chicken breasts for 1-4 hours anywhere from 140°F - 167°F. The meat is moister at lower temperatures but does not shred as well.

2

Salt and pepper both sides of the chicken. Add tomato puree, adobo sauce, minced chipotles, agave nectar, lime juice, garlic, cumin, oregano, coriander, and ancho chili powder to a large bowl and whisk to combine.

3

Add the chicken breasts and toss to evenly coat with sauce mixture. Transfer chicken and sauce to 2 #5119 PrepRite cooking vacuum bags and vacuum seal. Add bag to sous vide bath for 1-4 hours.

4

Once cooked, remove bag from the sous vide bath and transfer chicken to a food pan or bowl to rest for 15 minutes. Reserve cooking liquid.

5

Shred chicken with two forks. Add approximately 1 cup of the cooking liquid and toss chicken until evenly combined and saucy.

6

Serve with grilled flour street taco tortillas, pickled onions, crumbly Mexican cheese, cilantro, and lime slices. ENJOY





NON-ALCOHOLIC

60-MINUTE BLAST FREEZER SHERBET MARGARITA POPS



INGREDIENTS

- 1 ½ cups margarita mix (recipe on next page)
- 1 – 14oz. can sweetened condensed milk
- 1 cup of water
- 5 limes, sliced ¼ inch thick (15 slices)
- margarita salt for garnish, optional

EQUIPMENT

- (15) 3 oz paper cups
- (15) popsicle sticks or ice cream tasting spoons
- pitcher or beverage dispenser
- PrepRite blast chiller

DETAILS

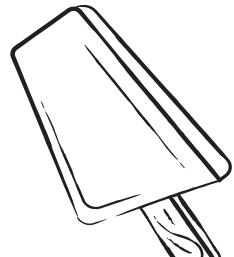
- prep | 15 m
- freeze | 60 m
- ready in | 75 m
- yield 12 Pops



TIP: To make pops boozy replace ¼ - ½ cup of water with your favorite tequila!

INSTRUCTIONS

- 1 Add margarita mix, sweetened condensed milk, and water to a pitcher or drink dispenser and stir until well combined.
- 2 Add 2 oz of the mixture to 15 paper cups.
- 3 Insert a popsicle stick or wooden ice cream tasting spoon into each of the lime slices and place in the cups ensuring the lime is just above the liquid mixture.
- 4 Add cups to a food pan or sheet tray and place in the blast freezer. Insert the probe into one of the cups and select manual shock freeze. The blast freezer will alert you when the popsicles are frozen.
- 5 Remove from blast chiller, tear paper cup off of popsicle or run cup under warm water if needed to release the pop from the cup.
- 6 Garnish with your favorite margarita salt, if desired and ENJOY!







HOMEMADE MARGARITA MIX



INGREDIENTS

- 3 cups water
- 3 cups granulated sugar
- juice of 10 lemons
- juice of 12 limes
- juice of 2 oranges

EQUIPMENT

- large saucepan
- pitcher

DETAILS

- prep | 10
- cook | 5
- ready in | 20m
- yield 8 servings



INSTRUCTIONS

1

Add sugar and water to a large saucepan over medium-high heat stirring frequently until sugar dissolved, ultimately bringing liquid to a boil.

2

Remove from heat and let the simple syrup cool.

3

Add the lemon, lime, and orange juice and stir to combine. Serve immediately or store refrigerated in an airtight container for up to one week.





FRUIT- FLAVORED MARGARITA MIX



INGREDIENTS

- 2.5 cups margarita mix
- 1.5 cups fruit puree (recipe two pages ahead)

EQUIPMENT

- 32 oz glass jar

DETAILS

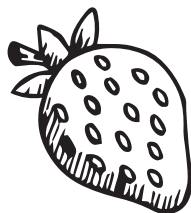
- prep | 1m
- shake time | 1m
- ready in | 2m
- yield 8 servings



INSTRUCTIONS

1

Add margarita mix and fruit puree to a 32 oz mason jar, secure lid and shake to combine. Serve immediately or store chilled for up to one week.





60-MINUTE BLAST FREEZER JALAPENO- MANGO MARGARITA POPS

NON-ALCOHOLIC



INGREDIENTS

- 2 ¼ cups mango margarita mix (recipe on previous page)
- 1 cup of water
- 1-2 jalapenos (15 slices)
- 5 limes, sliced ¼ inch thick (15 slices)
- chili lime seasoning for garnish, optional

EQUIPMENT

- (15) 3 or 4 oz paper cups
- (15) popsicle sticks or ice cream tasting spoons
- pitcher or beverage dispenser
- PrepRite blast chiller

DETAILS

- prep | 20 m
- freeze | 60 m
- ready in | 80 m
- yield 15 Pops



TIP: To make pops alcoholic replace 1/4 - 1/2 cup of water with your favorite jalapeno tequila!
Recipe on next page!

INSTRUCTIONS

- 1 Add mango margarita mix, water, orange juice, and lime juice in a pitcher or drink dispenser and stir until well combined.
- 2 Add one jalapeno slice to the bottom of each paper cup, then add 2 oz of the mixture to each cup.
- 3 Insert a popsicle stick or wooden ice cream tasting spoon into each of the lime slices and place in the cups, ensuring the lime is touching the liquid mixture.
- 4 Add cups to a food pan or sheet tray and place in the blast freezer. Insert the probe into one of the cups and select manual shock freeze. The blast freezer will alert you when the popsicles are frozen.
- 5 Remove from blast chiller, tear paper cup off of popsicle or run cup under running water if needed to release the pop from the cup.
- 6 Garnish with chili lime seasoning, if desired and ENJOY!







FRESH FRUIT PUREE

INGREDIENTS

- 1 ½ cups fresh fruit or berries, stems, etc removed
- ¼ cup agave
- 2 tbsp fresh lime juice

EQUIPMENT

- food processor

DETAILS

- prep | 5 m
- pulse | 2m
- ready in | 7m
- yield 2 ½ Cups



INSTRUCTIONS

- 1 Add all ingredients to the food processor and process for about 30 seconds or until smooth
- 2 Optional: strain with a fine-mesh sieve to remove any seeds or pulp
- 3 Keep in the refrigerator up to 3 days.





1-HOUR SOUS VIDE JALAPENO INFUSED TEQUILA

INGREDIENTS

- 750ml bottle of 100% agave silver or blanco tequila
- 1 large jalapeno, stemmed, seeded, and halved

EQUIPMENT

- PrepRite PVS50-WIFI sous vide circulator
- 32 oz mason jar with lid

DETAILS

- prep | 15 m
- cook time | 30-60 m
- ready in | 45-75 m
- yield 750 ml



INSTRUCTIONS

- 1 Add enough water to the sous vide bath to cover all but the lid of the jar and set to sous vide circulator to 135°F.
- 2 Add the tequila and jalapeno halves to the mason jar and secure the lid. Sous vide for 30, 45, or 60 minutes depending on desired level of spice.
- 3 Remove the jar from the sous vide bath and discard the pepper halves. Let cool to room temperature then serve and ENJOY!





Cook-Chill System

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Tables



PACK

Cooking
& Storage
Vacuum Bags



SEAL

Commercial
In-Chamber
Vacuum
Sealers





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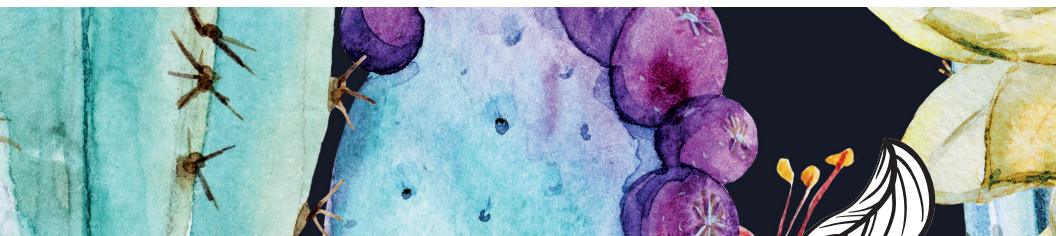
COOK

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Sous Vide
Circulators**



CHILL

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