

CUBAN PIG TACOS

- 3 Corn tortillas, grilled
- 3 slice Ham
- 3 tbsp Ken's Signature Brewpub Style Mustard Sauce
- 6 oz Cuban pulled pork, achiote sour orange marinade, roasted
- 3 Peppered bacon, sliced, cooked
- 3 fl oz Gruyere cheese, shredded
- 1 1/2 tsp Jalapeño pickles, diced

1. Warm crispy taco shells
2. Line each shell with ham slice
3. Spread ham with Ken's Signature Brewpub Style Mustard Sauce
4. Fill each taco with pulled pork, bacon, gruyere cheese
5. Top with jalapeño pickles

ADDITIONAL INFORMATION

Course	Dinner , Entrees , Lunch , Starters
Cuisine	American , Cuban
Category	Tacos