Café Rio Pork Recipe

Café Rio Pork:

Pork Loin (Pork tenderloin from Costco. . . Swift Brand. Only use 1 in the 2 pack.

1 ½ cans coke

1 cup sugar

1 - 7 oz. can Chipotle Chili’s in adobo sauce (Embasa Brand)

1 tsp. dry mustard

1 tsp. minced garlic (You can use 3 cloves of fresh garlic)

Rice:

2 cups rice

4 cups water

6 cubes chicken bouillon cubes

1 tsp. minced onion

¼ bunch of cilantro

1 Tbsp. olive oil

\*Put all ingredients in a 9x13 pan and bake at 350 covered for 45 minutes.

Tomatillo Ranch:

3 small tomatios quartered

1 pkg. buttermilk ranch

1 c. mayo

1/3 c. buttermilk

1 c. fresh cilantro (chopped)

2 cloves garlic

¼ tsp. cayenne pepper

\*Put all ingredients in blender. Refrigerate for 1 hour.