

Tried and True
Recipes from the Fine Folks at:
Smoking Meat Forums

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<http://www.deejayssmokepit.net/>



Up in Smoke – Carl - Miami. FL
Just Gettin' Started

Up in Smoke's Smoked Szechwan Pork

1-1/2 pounds smoked pork butt loin,	cut in bite size pieces on the bias
5 Tbs. soy sauce, divided use	2 Tbs. cornstarch, divided use
2 Tbs. oil, divided use	2 Tbs. Chile paste
1/2 tsp. crushed red pepper	1/2 tsp. minced fresh ginger
1/2 cup chicken broth	2 Tbs. rice wine vinegar
2 Tbs. dry white wine	1 tsp. brown sugar

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1/2 bell pepper, cut in 1 1/2-inch strips
1 carrot, sliced on an angle, kind of thin
1/2 Vidalia onion in wedges 2 cups broccoli florets
1/4 cup sliced water chestnuts 2 cloves garlic-sliced thin
2 Tbs. water

- 1) Marinate pork in combined 3 Tbs. soy sauce, and 1 Tbs. cornstarch for 30 minutes.
- 2) Heat 1 tbs oil in wok or slope sided pan. Stir-fry crushed red pepper over medium-high heat for 2 minutes; remove.
- 3) In remaining oil, stir ginger and garlic and water

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chestnuts until lightly browned. Add broth, vinegar, 2 Tbs. soy sauce, wine, chili paste and sugar. Cover; simmer 2 minutes.

4) Add veggies; cook 2 minutes.

5) Add smoked pork.

6) Add combined 1 tablespoon cornstarch and water.

Cook and stir until thickened, serve immediately.

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