

MEXICAN STYLE PULLED PORK



- 1 2-pound boneless pork shoulder, cut into 2-inch pieces**
- 3 scoops SIMPLE SALSA Seasoning**
- 3/4 cup ketchup**
- 1 tablespoons spicy yellow mustard**
- 1 tablespoons packed light brown sugar**
- 1/4 cup sliced pickles, plus 2 tablespoons brine**
- 2 tablespoons vegetable oil**
- 4 slices Texas toast or other thick white bread**
- 1 1/4 cups prepared coleslaw (OPTIONAL)**

Rub Pork with your Simple Salsa Seasoning and a few grinds of pepper, and place in a 6- to 8-quart slow cooker. Add 1/2 cup water and Cover and cook on low, 7 hours.

Remove the pork from the slow cooker to a bowl using a slotted spoon. Strain the juices, transfer 3/4 cup of the juices to a small saucepan. Add the ketchup, mustard, brown sugar, pickle brine. Cook over medium-high heat, stirring occasionally until the sauce is just starting to simmer and thicken, about 5 minutes.

Heat the vegetable oil in a large skillet (preferably cast-iron) over high heat. Add the pork; shred the meat with two forks. Cook, stirring occasionally, until the pork is crisp and golden, about 5 minutes.

Toast the bread. Top with the pork, sauce and coleslaw. Serve with the pickles

MEXICAN PORK CHOPS

with MOJO Sauce



- 1/2 cup plus 1/4 cup fresh lime juice, divided**
- 1/4 cup vinegar**
- 4 (1-inch-thick) bone-in pork chops**
- 2-3 SCOOPS SIMPLE SALSA**
- 1 tablespoon dried oregano**
- 3 tablespoons canola oil**
- 1/4 cup white wine**
- 1 cup watercress, for garnish**
- 1 Roma tomato, chopped, for garnish**
- 1/2 avocado, sliced, for garnish**

In a gallon-sized resealable plastic bag, combine 1 cup orange juice, 1/2 cup lime juice, and vinegar and 1 scoop Simple Salsa Seasoning. Add pork and let it sit and marinate for about 1 hour in refrigerator.

Pat the pork chops dry with a paper towel and rub with the remaining Simple Salsa Seasoning mixture.

Heat oil in a large saute pan over high heat. Place the pork chops in the pan and sear on 1 side until brown. Flip over and turn the heat down to medium-low. Pour in the remaining 1/4 cup orange juice, 1/4 cup lime juice, and white wine. Simmer until the liquid is slightly reduced and begins to thicken. The chops should be cooked through. Remove the chops from pan and put on a warm plate. Continue to reduce juices in pan by half. Pour over the chops and serve immediately.

Garnish with watercress, tomatoes and avocado.

PORK CHOPS WITH SCALLOPED POTATOES



3 tablespoons butter
3 tablespoons all-purpose flour
1-1/2 -2 scoops Simple Salsa Seasoning
1 can (14-1/2 ounces) chicken broth
6 pork rib or loin chops (3/4 inch thick)
2 tablespoons canola oil
Additional salt and pepper, optional
6 cups thinly sliced peeled potatoes
1 medium onion, sliced
Paprika and minced fresh parsley, optional.

Directions:

In a small saucepan, melt butter; stir in the flour, and Simple Salsa Seasoning until smooth. Add broth. Bring to a boil; cook and stir for 1 minute or until thickened. Remove from the heat and set aside.

In a large skillet, brown the pork chops on both sides in oil; sprinkle with additional salt and pepper if desired.

In a greased 13-in. x 9-in. baking dish, layer potatoes and onion. Pour broth mixture over layers. Place pork chops on top. Cover and bake at 350° for 1 hour; uncover and bake 30 minutes longer or until meat and potatoes are tender. If desired, sprinkle with paprika and parsley. Yield: 6 servings.

SIMPLE GRILLED PORK CHOPS



4 RIB CHOPS

2 Scoops Simple Salsa Seasoning (divided)

Oil

Butter

Coat Pork Chops with oil & Simple Salsa Seasoning (1 1/2 Scoops). Save other 1/2 scoop for the butter while cooking. Wrap up and place in frig for 1 hour to marinade.

REMOVE CHOPS FROM REFRIGERATOR 1-2 HOURS BEFORE COOKING SO THEY WARM UP!

Heat Grill to 350 degrees, Melt Butter and mix in Simple Salsa Seasoning to baste with. When good and hot place chops on grill and cook for approx 4-5 minutes per side, Basting with butter blend on both side as you cook them.

Cook until desired doneness and let rest for 5 minutes--ENJOY!

SIMPLE PORK CARNITAS

(our version)



- 1/4 cup vegetable oil**
- 4 pounds pork shoulder, cut into several large pieces**
- 3 tablespoons kosher salt**
- 1 onion, chopped**
- 1 clove garlic, crushed**
- 3 tablespoons lime juice**
- 3 SCOOPS SIMPLE SALSA MIX**
- 4 (14.5 ounce) cans chicken broth**
- Swanson® Chicken Broth**
- 1 PKG Simple Salsa SALSA VERDE Seasoning**
- 1-28 oz can of Tomatillos Drained, rinsed and Blended**

Drain, Rinse and Blend Tomatillos, add 1/2 package Salsa Verde Seasoning, mix well and set aside.

Heat the vegetable oil in a large Dutch oven over high heat. Season the pork shoulder with salt, then arrange the pork in the Dutch oven. Cook until browned on all sides, about 10 minutes. Add the onion, garlic, lime juice, Simple Salsa Seasoning (3 Scoops). Pour in the chicken broth, and bring to a boil. Reduce heat to medium-low, cover, and continue to simmer until pork is very tender, about 2 1/2 hours.

Preheat the oven to 400 degrees F (200 degrees C).

Transfer the pork shoulder to a large baking sheet, reserving the cooking liquid. Drizzle with a small amount of the reserved cooking liquid and lightly season with salt.

Bake the pork in the preheated oven until browned, about 30 minutes. Drizzle more of the cooking liquid on the meat every 10 minutes, and use two forks to shred the meat as it browns. Make Tacos, Sandwiches and top with Salsa Verde Mix

DELIGHTFUL PORK ROAST

- 1--2-3lb Roast**
- 3 scoops Simple Salsa Seasoning**
- 1-medium Onion sliced**
- 4-5 Carrots--sliced into 2 inch pieces**
- 2-3 medium Potatoes cubed**
- 3-4 stalks Celery sliced**
- 1- container Cherry Tomatoes whole**
- 2- Cobs Fresh Corn-cut into 3 pieces**
- 1-Cup Fresh Mushrooms**
- 1-can Chicken Broth**



Prepare your roast the day before. Trim as wanted and season with your favorite Simple Salsa Seasoning, Rub seasoning in well on both sides and wrap in saran wrap and place in frig.

Wash and prepare all ingredients as stated above. Pour Broth in large roasting pan, place Roast in center and season Both sides with 1 scoop Simple Salsa. Place all vegetables around roast and season with remaining Simple Salsa. Cover with Heavy Aluminum Foil, air tight.

Let stand to marinate for 45 minutes. Pre-Heat oven to 275-300 degrees. Place pan in oven for 2 1/2 hours, Turn pan around and place back in oven for another 2 1/2 hours or until done.

Be careful when you open the aluminum foil as the steam will burn you. Let rest for 10- minutes and ENJOY!

For more, just increase vegetables as needed.