



BBQ
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GLOBAL RECIPE
INSPIRATION

Smithfield.



PACK UP YOUR TONGS! **A 'ROUND-THE-WORLD BBQ** **ADVENTURE AWAITS!**

Smithfield® is excited to present this new ethnically influenced selection of recipes to inspire your own global BBQ creativity. They're the result of our Culinary Innovation Labs, where we assembled a variety of foodservice professionals, each of whom specializes in a particular regional cuisine. Each amazing recipe showcases the collaboration and imaginative thinking of some of the most talented industry minds. Featuring both the worldwide reach of BBQ and the depth of the Smithfield portfolio of products, we hope these recipes will help you discover unique approaches to BBQ that will attract today's adventurous customers to your operation. For information, samples or additional recipes, visit **BBQMeansSmithfield.com**, or call **888-327-6526**.



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BARBAGOA EMPANADAS

BARBACOA EMPANADAS

Serves: 10 | Region: Mexico

Ingredients:

- 1 lb. cooked barbacoa**
- 10 frozen Southern-style biscuits, thawed
- 2 cups asadero cheese
- ¼ cup achiote paste

Salsa Verde:

- 2 cups oil
- 5 bunches cilantro
- 1 can roasted tomatillos
- 2 jalapeños, seeded
- 1 cup sour cream
- 3 limes, juiced
- 3 avocados, halved, seeded and peeled

Directions:

1. Preheat grill to medium-high. Place barbacoa on grill; cook to desired doneness (155°F internal temperature recommended). Allow to rest 10 minutes; slice thinly.
2. Roll each biscuit into ¼"-thick rounds on floured surface.
3. Divide barbacoa, asadero cheese and achiote paste onto center of each biscuit.
4. Fold in half and crimp edges with fingers or gently press with fork to seal. Place on sheet pan lined with parchment paper.
5. Bake 20 to 30 minutes or fry at 325°F until golden brown and crispy. Cool slightly before serving.
6. Combine Salsa Verde ingredients in food processor and blend until smooth.
7. Garnish with Salsa Verde, guacamole and dipping sauce, as desired.




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BARBAGOA KIMCHI FRIED RICE

BARBACOA KIMCHI FRIED RICE

Serves: 3-4 | Region: Korea

Ingredients:

3 cups sushi rice
3 Tbsp. Sweetened Gochujang, below
3 Tbsp. bacon, chopped
1 cup chopped Spanish onion
4 cups kimchi
1 Tbsp. butter
2 cups cooked barbacoa, pulled
Salt, to taste
Scallions or chives

Sweetened Gochujang:

3 Tbsp. gochujang
(Korean fermented chili paste)
1 Tbsp. water
1 Tbsp. sugar
1 Tbsp. corn syrup

Directions:

1. For Kimchi Fried Rice, prepare rice according to package, move to bowl and set aside.
2. To prepare Sweetened Gochujang: mix all ingredients together.
3. In medium heated frying pan, sauté bacon until cooked through; add onion and cook until golden brown.
4. Add kimchi and cook until caramelized.
5. Add cooked rice to pan; stir-fry together with butter and Sweetened Gochujang.
6. Combine with barbacoa; season with salt.
7. Garnish with chopped scallions or chives.

* Suggested serving: top with sunny-side up egg.




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BAHAMIAN SMOKED CHICKEN WINGS

BAHAMIAN SMOKED CHICKEN WINGS

Serves: 6 | Region: Caribbean

Ingredients:

6 lbs. smoked chicken wings

- ½ Tbsp. kosher salt
- 2 Tbsp. chili powder
- 2 Tbsp. paprika
- 1 tsp. ground cumin
- 1 tsp. onion powder
- 1 tsp. garlic powder
- 3 tsp. black pepper
- 1 tsp. cayenne pepper
- 1 lime, cut into slices

Directions:

1. Pat chicken dry with towel.
2. In small bowl, combine kosher salt, chili powder, paprika, ground cumin, onion powder, garlic powder, black pepper and cayenne pepper.
3. Rub chicken with seasonings and let rest for 30 minutes.
4. Place chicken onto hot grill, directly over flame. Grill until golden brown and crispy, approximately 10-15 minutes.
5. Serve with lime slices.




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COCHINITA PIBIL

COCHINITA PIBIL

Serves: 8-10 | Region: Mexico

Ingredients:

3 heads garlic, divided
½ cinnamon stick
1½ tsp. whole cumin seeds
3 cloves
4 Tbsp. dried oregano
50 grams achiote paste
½ cup bitter orange juice
(approximately 2 Seville oranges)
Dried guajillo and ancho chiles, to taste
Salt, to taste
1 pork butt
20 white corn tortillas
1 16oz. jar pickled red onion

Directions:

1. Day before: heat grill to 400°F. Grill one head of garlic, turning regularly, until lightly brown and soft, about 10 minutes. Remove from heat and cool.
2. Place saucepan over medium heat; gently toast cinnamon, cumin and cloves until fragrant. Add oregano and toast for additional 1-2 minutes. Remove from heat and cool.
3. Place into blender with remaining garlic, achiote paste, orange juice and dried chilies. Process into thick paste; season with salt.
4. Place pork into freezer bag with paste; seal and mix well until meat is fully coated. Place in refrigerator to marinate for a few hours, preferably overnight.
5. Next day: preheat grill to 400°F. Wash plantain leaves; layer under grill for about 5-10 minutes until lightly grilled and fragrant.
6. Heat oven to 400°F. Place a large ovenproof dish filled with water at bottom. Cook for 2 hours or until internal temperature reaches 190°F.
7. Remove from heat and let cool. Pull pork and serve atop white corn tortilla and garnish with pickled red onion.




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GOSTILLAS DE TEJAS

COSTILLAS DE TEJAS

Serves: 4-6 | Region: Mexico

Ingredients:

2 Tbsp. vegetable oil
1 small sweet onion, coarsely chopped
3 small cloves garlic, coarsely chopped
1 cup ketchup
½ cup cold water
1 heaping Tbsp. Dijon mustard
1 Tbsp. red wine vinegar (or sherry vinegar)
1 Tbsp. Worcestershire sauce
1 chipotle pepper in adobo, chopped
2 Tbsp. ancho chile powder
1 Tbsp. sweet Spanish paprika
2 Tbsp. dark brown sugar, packed
1 Tbsp. honey
1 Tbsp. molasses
salt and pepper, to taste

Spice Rub:

¼ cup packed dark brown sugar
1 Tbsp. smoked or sweet paprika
4½ tsp. ancho chili powder
1½ tsp. onion powder
1½ tsp. kosher salt
1 pinch cayenne or chipotle powder
black pepper, to taste
4 lbs. baby back ribs
2 tsp. cider vinegar, optional

Directions:

1. Heat oil in saucepan over medium-high heat until shimmering. Cook onions until softened, 3 - 4 minutes; add garlic and cook for 1 minute. Add ketchup and water and bring to boil, stirring frequently. Reduce heat to medium-low; simmer for 5 minutes.
2. Add mustard, vinegar, Worcestershire sauce, chipotle chile, ancho chile powder, paprika, brown sugar, honey and molasses, and bring to simmer. Cook, stirring occasionally, until thickened, about 10 minutes. Let cool for at least 10 minutes.
3. Place barbecue sauce into food processor or blender and puree until smooth or desired consistency. Cool to room temperature before use; season with salt and pepper. If desired, leave undisturbed overnight to develop flavor. Preheat oven to 200°F.
4. To prepare Spice Rub: In medium bowl, mix ingredients, except ribs, until combined. Place ribs on sheet of aluminum foil long enough to wrap completely. Sprinkle spice rub over top of ribs (meaty side up) and massage; flip and repeat on other side. Wrap ribs tightly with meaty side down in foil and transfer to baking sheet with cooling rack inserted.
5. Bake for 4 hours, reduce oven temperature to 175°F and bake for another 2 hours, until ribs are tender, almost falling off bone.
6. Remove ribs from foil, place on large cutting board and cut so that each has a bone and a thick portion of meat. Serve hot with barbecue sauce.



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KOREAN PORK GALBI

KOREAN PORK GALBI

Serves: 4 | Region: Korea

Ingredients:

Galbi Marinade:

- 8 cups soy sauce
- 4 lbs. light brown sugar
- 32 oz. onion, chopped
- 16 pieces garlic
- 8 oz. ginger
- 4 cups mirin

Rack of Pork:

- 1 rack of pork, bone-in**
- 2 quarts Galbi Marinade
- 4 Tbsp. yuzu kosho
(Japanese fermented yuzu paste)
- ½ cup shelled pistachios, chopped
- 4 Tbsp. finely chopped chives

Directions:

1. To prepare Galbi Marinade, mix all ingredients and whisk until sugar is completely dissolved.
2. For rack of pork, remove silver skin and fatty tissue with sharp knife. Break down rack of pork by following the bones and cutting. Marinate pork in Galbi Marinade for 8-48 hours.
3. To cook, prepare grill. Preheat oven to 450°F. Place meat on grill for 3 minutes on each side. Remove and place in oven until internal temperature reaches 150°F. Remove from oven and brush with yuzu kosho. Sprinkle with pistachios and chives.

*Note: Serve with roasted barley, rice, roasted potatoes or french fries.




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MOJO CUBAN-STYLE BBQ RACK OF PORK

MOJO CUBAN-STYLE BBQ RACK OF PORK

Serves: 10-12 | Region: Caribbean

Ingredients:

8-10 lbs. rack of pork

- 2 cups fresh lime juice
- 1 cup fresh orange juice
- 1 cup fresh grapefruit juice
- 2 Tbsp. ground cumin, toasted
- 2 cups vegetable oil
- 30 peeled garlic cloves, crushed
- 2 tsp. cayenne pepper
- 2 Tbsp. garlic powder
- 2 Tbsp. dried oregano
- 2 Tbsp. black pepper
- 3 Tbsp. salt
- 1 lb. red onion, thinly sliced
- 1 cup white wine
- ½ cup chopped fresh cilantro

Potato Croquettes with Salad of Watercress and Kumquats:

- 2 lbs. russet potatoes, boiled
- 1 medium-sized white onion, chopped
- 1 cup heavy cream
- 1 lb. butter
- 3 eggs
- 2 lbs. dried bread crumbs
- 1 lb. watercress
- 1 lb. kumquats, sliced thin

Directions:

1. For rack of pork, combine lime juice, orange juice, grapefruit juice, toasted ground cumin, vegetable oil, and crushed garlic cloves in food processor and puree. Place rack of pork in plastic bag and pour in marinade. Marinate for 1 hour or overnight in refrigerator.
2. For the dry rub, in small bowl combine cayenne pepper, garlic powder, dried oregano, black pepper, salt and set aside. Remove rack of pork from bag and pat dry with towel. Season pork with dry rub and place in roasting pan.
3. Roast in a 350°F oven for 35-45 minutes or until internal temperature is 150°F.
4. To grill: Place rack of pork over non-direct heat at approximately 350°F for 1 ½-2 hours or until internal temperature has reached 150°F. Allow to rest for 10 minutes. Collect juices from rack of pork and sauté red onions in them. Add white wine to onions and reduce. Add cilantro.
5. For Potato Croquettes with Salad of Watercress and Kumquats, mash potatoes with onions, heavy cream, butter, salt and pepper. Beat eggs in separate bowl. Place breadcrumbs in additional bowl. Heat oil in shallow pan on medium heat. Form potato croquettes and dip in egg, then coat with breadcrumbs. Fry in oil until golden. Toss watercress and kumquats together and serve with croquettes.




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MU PING

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Serves: 4 | Region: Southeast Asia

Ingredients:

- ¼ cup chopped cilantro roots and stems
- ¼ cup chopped lemongrass
- 2 leaves kaffir lime
- 5 cloves garlic
- 3 Tbsp. light brown sugar
- 2 Tbsp. fish sauce
- 2 Tbsp. lime juice
- 1 Tbsp. soy sauce
- 2 tsp. coarsely ground white pepper
- ¼ cup coconut milk
- 3 lbs. pork butt cut into 1" cubes**
wooden skewers

Directions:

1. Add all ingredients except pork to food processor in order listed, processing until smooth.
2. Combine with pork cubes and marinate in refrigerator for at least 1 hour to overnight. Reserve marinade.
3. Skewer pork and grill as desired; charcoal is preferable for flavor.
4. Heat marinade and add curry paste to serve as condiment.
5. Serve with steamed rice and vegetable of your choice. Traditional Laos - serve with sticky rice (khao niew) and green papaya salad.




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POLLO A LA BRASA MONTADITOS

POLLO A LA BRASA MONTADITOS

Serves: 10 | Region: South America

Ingredients:

- ¼ cup soy sauce
- ½ cup lime juice
- 10 garlic cloves
- ¼ cup fresh ginger
- 1 cup lager beer
- ¼ cup extra virgin olive oil
- ¼ cup balsamic vinegar
- ¼ cup huacatay paste
- ¼ cup aji panca paste
- 3 Tbsp. toasted ground cumin
- ¼ cup dried oregano
- 3 Tbsp. kosher salt and ground pepper
- 1 tsp. cayenne
- 5 lbs. roasted chicken**
- 1 loaf thick cut sourdough bread (10 pieces)

Aji Verde Sauce:

- 5 avocados, seed removed and grilled
- 5 jalapeños, tops and seeds removed
- 1 cup mayonnaise
- ¼ cup grated Parmesan
- 3 cups cilantro, loosely packed
- 3 oz. lime juice
- ¼ cup huacatay paste
- 3 garlic cloves
- ¼ cup extra virgin olive oil
- 6 green onions, tops removed

Directions:

1. To prepare blackened chicken, add all ingredients in a food processor, except the chicken and puree until smooth.
2. Put mixture in pan and reduce by half. Add chicken and simmer until heated through.
3. For avocado green chili sauce, place all ingredients in a food processor, except avocados. Grill avocados until just marked, about 1 minute. Mix the puree with the grilled avocados.
4. For service, grill sourdough bread on both sides until golden brown. Evenly distribute Aji Verde Sauce on each piece of toasted bread.
5. Top toasted sourdough/avocado toast with marinated roasted chicken. Garnish with picked cilantro and serve.



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PORK BELLY ANTICUCHOS

PORK BELLY ANTICUCHOS

Serves: 6 | Region: South America

Ingredients:

5 lbs. pork belly

- ½ gallon chicken broth
- 1 cup Anticuchera Sauce, below
- ¼ cup kosher salt
- ¼ cup ground pepper
- ½ cup blended oil

Anticuchera Sauce:

- 1 cup aji panca chile paste
- ¼ cup minced garlic
- 1 Tbsp. ground black pepper
- 1 Tbsp. toasted ground cumin
- 1 Tbsp. dried oregano
- 3 Tbsp. kosher salt
- 1 cup red wine vinegar
- 1½ cups blended oil

Directions:

1. For pork belly, score the skin side of the pork belly in a diamond pattern. Season both sides of the pork belly with salt and pepper.
2. To prepare Anticuchera Sauce, place all ingredients in a food processor and blend until smooth.
3. In a large pan over medium-high heat, sear the pork belly until golden brown on both sides. Once the pork belly is seared properly, add chicken broth and Anticuchera Sauce.
4. Cook in convection oven for 3½ hours covered in 2-inch hotel pan
5. Once cooked, remove from oven and let pork belly cool in liquid for 1 hour.
6. Put the pork belly in a 2-inch hotel pan. Cover the pan with an additional hotel pan and add 15-20 lbs. of weight to help compress the pork belly.
7. Let the pork belly sit overnight under refrigeration.
8. Next cut the pork belly into 1-oz. cubes and skewer.
9. Marinate the pork belly skewers in the remaining Anticuchera Sauce for up to 1 day in advance before grilling. Grill until marked and internal temperature reaches 165°F.




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PORK BELLY CHAR SIU

PORK BELLY CHAR SIU

Serves: 4 | Region: Southeast Asia

Ingredients:

- 1 lb. pork belly, cut in 1" strips
- 2 Tbsp. finely chopped garlic

Char Siu Sauce:

- 1 piece Chinese fermented red bean curd
- 1 Tbsp. molasses
- 1 Tbsp. Chinese Shaoxing wine
(or sub sake)
- 1 Tbsp. soy sauce
- 1 tsp. hoisin sauce
- 1 tsp. oyster sauce
- 1 tsp. mushroom soy
- 1 tsp. five-spice powder
- ½ tsp. white pepper powder
- ½ cup sugar

Directions:

1. In mixing bowl, massage pork belly with garlic for 5 minutes.
2. To prepare Char Siu Sauce, mix all ingredients together until smooth. Add half of Char Siu Sauce to pork belly and marinate overnight in refrigerator.
3. Sous vide method: Cryovac and marinate as above; sous vide for 4 hours at 175°F.
4. Smoker method: Smoke for 4 hours at 250°F.
5. Preheat oven to 400°F; bake pork belly skin side down for 15 minutes, turn, skin side up, brush with remaining Char Siu Sauce; cook for additional 15 minutes until dark brown and slightly charred.
6. Serving suggestion: Slice belly, serve with brown rice, Asian greens such as Chinese watercress stir-fry and additional Char Siu Sauce for dipping.




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SPICY PORK BUTT TACOS

SPICY PORK BUTT TAGOS

Serves: 5 | Region: Korea

Ingredients:

2 lbs. sliced pork butt

4 oz. whole onion diced

3 garlic cloves, minced

4 oz. light brown sugar

3 oz. Korean chili flakes

1 Tbsp. sesame oil

4 oz. chili paste

¼ cup soy sauce

1 oz. ginger, chopped

1 Tbsp. pineapple juice or mirin

Squash Puree:

3 lbs. kabocha or butternut squash, diced
in 2" cubes

½ cup heavy cream

3 Tbsp. butter

1 tsp. ground white pepper

1 tsp. white truffle oil

Salt, to taste

10 corn tortillas

Directions:

1. For spicy pork butt, lay pork butt in a casserole dish. In a medium bowl, whisk together remaining ingredients.
2. Pour over pork butt and wrap dish tightly. Refrigerate for at least 2 hours.
3. For Squash Puree, preheat oven to 350°F. Place squash in a casserole dish and roast until dark brown and tender. Combine finished squash with remaining ingredients in a blender.
4. Blend until smooth and place in piping bag.
5. Remove pork butt slices from refrigerator and drain marinade. In a large pan, sauté pork butt until cooked through.
6. On a warm corn tortilla, add puree and top with spicy pork butt slices. Add avocado, pico de gallo, onions or cilantro as desired.



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ARGENTINIAN BBQ RIBS

ARGENTINIAN BBQ RIBS

Serves: 2-4 | Region: South America

Ingredients:

2 slabs St. Louis ribs

- 1 Tbsp. kosher salt
- 2 tsp. black pepper
- 4 green onions, sliced
- 4 garlic cloves, peeled
- 1 11oz. can chipotle peppers
- ½ cup fresh orange juice
- ¼ cup vegetable oil
- 2 tsp. molasses or ¼ cup brown sugar
- 2 Tbsp. red wine vinegar
- 2 tsp. dried thyme
- 2 tsp. dried oregano
- 2 tsp. smoked paprika
- 1 tsp. ground cumin

Pickled Avocado, Red Onion and Tomato Salad:

- 3 avocados, diced
- 2 tomatoes, diced
- 1 medium red onion, diced
- ¼ cup red wine vinegar
- ¼ cup vegetable oil

Directions:

1. For ribs, clean membrane from spare ribs. Cut superficial incisions alongside the bone. Season with salt and pepper.
2. In a food processor, combine sliced green onions, garlic cloves, chipotle peppers, fresh orange juice, vegetable oil, molasses, red wine vinegar, dried thyme, dried oregano, smoked paprika and ground cumin; puree.
3. Place spare ribs in plastic bag and pour in marinade. Marinate ribs for 1 hour or overnight in refrigerator.
4. Remove ribs from bag; do not discard marinade.
5. Place ribs on grill over an indirect heat at 250°F for 2½-3 hours. When finished, ribs should be exposed and meat should be fork tender.
6. In a separate pot, reduce marinade down to a glaze. Serve glaze alongside spareribs as a dipping sauce.
7. For Pickled Avocado, Red Onion and Tomato Salad, combine all ingredients in a bowl and lightly toss.




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THAI-STYLE STREET RIBS

THAI-STYLE STREET RIBS

Serves: 8 | Region: Southeast Asia

Ingredients:

2 racks St. Louis Ribs, cut 2" crosswise

- 1½ cups clover honey, divided
- ½ cup Thai thin soy sauce
- ½ cup Shaoxing rice wine
- ¼ cup ginger puree
- 2 tsp. sesame oil
- 2 Tbsp. Indonesian chili paste
- ½ tsp. freshly ground cinnamon
- ¼ tsp. freshly ground nutmeg
- ½ cup hot water

Toasted Sticky Rice Powder:

- ½ cup glutinous rice, uncooked

Spicy Thai Dipping Sauce:

- 40 grams lemongrass, pureed
- ½ cup fish sauce
- ⅓ cup Thai thin soy sauce
- 3 tsp. Thai seasoning sauce
- 1 cup Key Lime juice, fresh
- ⅓ cup palm sugar syrup
- ⅓ Indonesian style chili paste
- ¼ cup sticky rice powder
- ¼ cup cilantro, coarsely chopped

Directions:

1. For ribs, split all pieces between 2 vacuum seal bags. In stainless-steel bowl, whisk ½ cup honey, soy sauce, rice wine, ginger puree, sesame oil, chili paste, cinnamon and nutmeg until smooth. Pour marinade over ribs and vacuum-seal bags. Preheat immersion circulator to 145°F. Place vacuum-sealed ribs in immersion circulator bath for 8-12 hours.
2. Heat smoker to 250°F with hickory chips. Drain ribs and pat dry. Place in smoker and cook 2-4 hours. Remove ribs from smoker and chill to 40°F. Refrigerate until service. Reserve remaining honey and hot water.
3. For Toasted Sticky Rice, place rice in bowl and cover with water. Soak for at least 4 hours or overnight. Drain rice and lay on towels until completely dry. Heat wok on medium-low heat and cook rice, stirring constantly until golden brown, about 4-5 minutes. Remove from heat and let cool. Place in coffee grinder and grind until texture resembles kosher salt.
4. For Spicy Thai Dipping Sauce, add all ingredients in a mixing bowl and whisk until smooth.
5. For service, preheat char grill to 450°F. Mix hot water and reserved 1 cup honey. Place smoked ribs onto grill until internal temperature reaches 165°F, brushing with honey mixture. For presentation, lay banana leaves on platter and arrange ribs on top. Serve with limes and bowl of Spicy Thai Dipping Sauce.




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CHARGRILLED PORK SAUSAGE SKEWERS

CHARGRILLED PORK SAUSAGE SKEWERS

Serves: 16 | Region: Southeast Asia

Ingredients:

4 lbs. smoked sausage, diced

- 4 lbs. Swai fish fillet, frozen, medium diced
- 4 cups green onion, sliced
- ¼ cup garlic puree
- ¼ cup lemongrass puree
- 5 Tbsp. fish sauce
- ¼ cup palm sugar
- 2 tsp. sea salt
- 4 tsp. black pepper, freshly ground
- 1½ cups grape seed oil
- 48 sugar cane pieces, 4" x ¼" x ¼" sticks

Nuoc Mam Dipping Sauce:

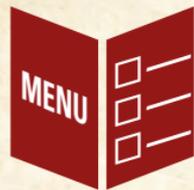
- 4 cups warm water
- 1 cup fish sauce
- 1¼ cup palm sugar
- 4 tsp. Sambal chili paste
- ¾ cups garlic, chopped
- 4 Thai Chile bird peppers, sliced in rings
- ¼ cup Key Lime juice, fresh

Plating:

- 4 banana leaves, fresh
- 48 grilled skewered sausages
- 48 baby romaine lettuce leaves
- 4 bunches Vietnamese mint
- 4 bunches cilantro, fresh
- 4 bunches Thai basil, fresh
- 8 cups bean sprouts

Directions:

1. For sausage, place all ingredients, except grape seed oil and sugar cane, into a food processor and process until mixture becomes elastic paste. Yields 10 lbs.
2. Preheat convection oven to 275°F. Wetting hands with oil, portion about 4 tablespoons sausage mixture and form it around sugar cane stick, leaving ¼" – ⅜" exposed at each end. Continue until all mince sausage mixture is used. Place in hotel pan with wire rack and place in oven to bake until slightly browned and sausage has begun to set. Remove from convection and chill below 40°F in blast chiller or in walk-in cooler. Cover with plastic wrap. Yields 48 skewers.
3. Prepare charcoal grill. Place skewers on grill until marked and heated through.
4. For Nuoc Mam Dipping Sauce, combine fish sauce and palm sugar. Mix well until sugar is dissolved. Add remaining ingredients and mix well.
5. To plate, arrange banana leaves on platter. Arrange grilled sausages, romaine lettuce, mint, cilantro, basil and bean sprouts. Place Nuoc Mam Dipping Sauce in serving bowls for dipping.



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