



Tequila Braised Pork

Brought you by Chef Matt Stickle of the Hotel Murano

- 8lbs pork shoulder,
- 4 cups tequila
- 2 cups pineapple juice
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- 1/4 cup crushed red pepper flakes
- 1T liquid smoke
- 1/4 cup brown sugar
- 2T kosher salt
- 1 banana leaf

In crock pot line bottom with banana leaf and add all other ingredients and simmer for at least 5 hours or until pork is tender and will pull a part. Remove meat from liquid and let cool enough to pull a part with hands. Add pork back into liquid mixture.



Rhubarb Salsa

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- 2 cups fresh rhubarb, small dice
- 1 cup favorite apple diced
- 3 green onions diced
- 2 limes
- 2T honey
- 1 jalapeno, diced

Blanch diced rhubarb in water to make it tender (2 mins) remove and cool. Add all other ingredients and toss together.