

SPICY GIRL SAUCES RECIPES

SPICY GIRL PORK DINNER

2 LB PORK BUTT SHOULDER CUT INTO LARGE DICED PIECES
1 ONION DICED
1-2 SWEET BELL PEPPERS DICED
1-3 JALAPENOS DICED (OPTIONAL)
1 16OZ JAR OF SPICY GIRL SAUCE

COMBINE ALL INGREDIENTS IN A COVERED BAKING DISH
AND BAKE AT 300 FOR 2 HOURS

OR

PLACE IN CROCKPOT ON HIGH FOR 4 HOURS
OR LOW FOR 8 HOURS.

SERVE WITH RICE

SPICY GIRL PULLED PORK

1 1/2 LB PORK BUTT SHOULDER
1/4 CUP SPICY GIRL SPICE RUB
16OZ SPICY GIRL SAUCE

SEASON PORK BUTT WITH SPICY GIRL SPICE RUB
BAKE COVERED AT 300 FOR 3-4 HOURS
SHRED MEAT AND REMOVE FAT
ADD SAUCE TO MEAT AND SIMMER TOGETHER TILL HEATED
THROUGH.

MAKE TACOS WITH TORTILLAS, ADD SHREDDED CABBAGE,
TOMATOES, CASO FRESCO, CRÈME FRESH AND SERVE WITH
LIME WEDGES, OR YOUR CHOICE OF TOPPINGS

OR

SERVE ON HOAGIE BUNS WITH SHREDDED CHEDDAR

SPICY GIRL WINGS

2 LBS OF CHICKEN WINGS**
¼ CUP OF SPICY GIRL SPICE RUB
12OZ OF SPICY GIRL SAUCE

MIX CHICKEN AND SPICY GIRL SPICE RUB
MARINADE 2 HOURS OR OVER NIGHT
BROIL IN OVEN AT 400 FOR 25-30 MINUTES
USE ROASTING PAN (SPRAYED WITH COOKING OIL)
TURNING HALF WAY THROUGH

WARM SPICY GIRL SAUCE IN SAUCE PAN,
TOSS WINGS IN SAUCE TO COAT.

IF MAKING LARGER AMOUNTS FOR A PARTY
A CROCK POT IS A GOOD WAY TO KEEP THEM AT SERVING
TEMPERATURE

** CUT WINGS APART AT JOINTS WITH A SHARP KNIFE AND
DISCARD THE TIPS

QUICK SPICY GIRL CHICKEN DINNER

1 ROTISSERIE CHICKEN DE-BONED

12-16OZ SPICY GIRL SAUCE

OPTIONAL ADDITIONS:

1 ONION DICED

1 SWEET BELL PEPPER DICED

1-2 JALAPENO DICED

SAUTE ONIONS AND PEPPERS IN A SMALL AMOUNT OF OLIVE OIL, COOK TILL TENDER ADD DEBONED CHICKEN AND ENOUGH SAUCE TO COVER. HEAT THROUGH.

MAKE TACOS WITH TORTILLAS, ADD SHREDDED CABBAGE, TOMATOES, CASO FRESCO, CRÈME FRESH AND SERVE WITH LIME WEDGES, OR YOUR CHOICE OF TOPPINGS

OR

SERVE ON TOASTED HOAGIE BUNS WITH SHREDDED CHEDDAR

SPICY GIRL PORK AND SWEET POTATO STIR-FRY

¼ CUP THINLY SLICED ONION

1 LARGE SWEET POTATO (ABOUT ¾ LB)

1 MEDIUM GRANNY SMITH APPLE

¾ LB OF LEAN PORK STRIPS FOR STIR-FRYING

3 TBS SPICY GIRL SPICE RUB

1TBS OLIVE OIL

1/3 CUP APPLE JUICE

QUARTER AND THINLY SLICE THE SWEET POTATO.

COOK SWEET POTATO IN SALTED BOILING WATER TILL TENDER. CUT APPLE INTO 16 WEDGES. SPRINKLE SPICY GIRL

SPICE RUB OVER PORK STRIPS, TOSSING TO COAT.

HEAT OIL IN A WOK OR LARGE SKILLET. HEAT OIL TO MEDIUM-HIGH AND STIR-FRY THE SEASONED PORK FOR FOR 2 MINUTES. ADD APPLE AND ONION AND STIR-FRY ADDITIONAL 2 MINUTES. ADDING MORE OIL IF NEEDED. ADD SWEET POTATO AND APPLE JUICE. BRING TO BOILING, REDUCE HEAT AND SIMMER UNCOVERED FOR 1 MINUTE.

SERVE OVER RICE.