

Sizzling Szechuan Sticky Ribs

- **1-2 lbs. of Pork Shoulder, boneless – cross cut against the grain into 1.5-2 inch steaks**
 - **3-4 Tbsp of Sizzling Szechuan Seasoning**
 - **6-8 Tbsp of Orange Marmalade**
1. Mix seasoning and sauces together into paste/slurry and generously apply to pork blade steaks.
 2. Place seasoned pork into 1 gallon zip lock bags and into fridge to marinate overnight or at least 8 hours.
 3. Place pork into crock pot on medium (~ 140-160 degrees) setting for 8-10 hours allowing to cook.
 4. Once pork is cooked, gently remove from crock pot and place pork on to sheet pan with screen insert and allow meat to drain.
 5. At this point, preheat your oven broiler or ideally your grill to medium heat.
 6. Strain the juices from crock pot into a sauce pot and place on stove on low-medium heat and reduce juices to a viscous sauce.
 7. Once sauce has reduced and concentrated – taste and adjust with salt, pepper, apple cider vinegar and sugar until flavor of sauce is well balanced. Set aside and reserve for basting the pork while on the grill or under the broiler.
 8. Generously baste pork with sauce using a pastry brush and place on your preheated grill, the goal here is to caramelize that basted sauce on the pork at least 4-6 times. Baste sauce on pork every 5 minutes.
 9. Once beautifully caramelized, remove the pork from grill and place on serving platter – garnish with fresh cut scallions (greens only) or fresh cut chives. Goes great with candied ginger and green onion fried rice.
 10. Serve Immediately and ENJOY!



Sizzling Szechuan Style Seasoning

- 1 ¼ teaspoon – Sesame Oil
- 4 ½ Tablespoon – granulated, salt
- 4 ½ Tablespoon – granulated, sugar
- 1 ¼ teaspoon – ground, cinnamon
- ½ teaspoon – paprika
- ½ teaspoon – ground, fennel
- 2 ¼ teaspoon – ground, red pepper
- 1 ½ teaspoon – ground, Szechuan peppercorns
- 3 teaspoon – ground, ginger
- 1 teaspoon – ground, mace
- 1 teaspoon – ground, nutmeg
- 1 Tablespoon – powder, onion
- 1 Tablespoon + 2 teaspoon – powder, garlic
- 1 teaspoon – ground, cardamom
- 2 Tablespoon – whole, white sesame seed
- 2 Tablespoon – whole, black sesame seed
- 1 Tablespoon + 2 teaspoon – crushed, chili pepper
- 2 ¼ teaspoon – chopped dry, chives

PROCEDURE

Blend salt and sugar together – once blended add sesame oil and mix into salt and sugar until completely dispersed. Add remaining ingredients and blend thoroughly.



Candied Ginger & Green Onion Fried Rice

- **3 cups cooked, day old white rice.**
- **2 tablespoons sesame oil**
- **1 cup yellow onion, cut into ½ inch dice.**
- **½ cup candied ginger, cut into ¼ inch dice.**
- **2-3 tablespoons soy sauce**
- **2 teaspoons Aleppo chili, dried crushed**
- **4 tablespoons green onions, chopped.**
- **Salt and pepper to taste**

INSTRUCTIONS

Preheat a large skillet or wok to medium heat. Pour sesame oil in the bottom. Add white onion and cook until tender.

Add the candied ginger to the onions over medium heat to lightly caramelize the candied ginger; about 3-4 minutes.

Add the rice to the onion and candied ginger mixture then pour the soy sauce on top. Stir and fry the rice, onion, and candied ginger mixture until heated through. Add chopped green onions and Aleppo chili and mix well.

Serve immediately with additional sprinkle of chopped green onion for garnish.

RECIPE NOTES

Cold, day old rice works best for fried rice preparation and prevents the rice from becoming pasty or clumping together. If you start with “just-cooked” rice, your fried rice will turn out soggy, without those distinct chewy grains that a great fried rice should have. Instead, cook the rice at least a day in advanced and refrigerate. This ensures the rice grains dry out enough to give your fried rice a great texture.

