

Red Hot Chile Ribbed Pork Skewers

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1/2	teaspoon	ground chile de arbol powder
1/2	teaspoon	ground ancho powder
1/2	teaspoon	ground cayenne
1/2	teaspoon	ground cumin
1/3	cup	freshly squeezed orange juice
2	tablespoons	butter
1	teaspoon	Roasted Garlic Puree
1/2	teaspoon	light molasses
1/2	teaspoon	mexican oregano
3	tablespoons	extra virgin olive oil
1 1/2	pounds	trimmed pork tenderloin
1	teaspoon	angel dust seasoning
1/2	teaspoon	angel dust seasoning
1	teaspoon	dry rub jerk seasoning
1/4	teaspoon	salt
1/4	teaspoon	black pepper
1/8	teaspoon	ground chile de arbol powder
2	teaspoons	extra virgin olive oil
		Roasted Garlic Puree
1	cup	peeled garlic cloves
1	cup	extra virgin olive oil
		Angel Dust
3	tablespoons	hungarian paprika
1 1/2	tablespoons	spanish paprika
5	teaspoons	salt
1 1/4	teaspoons	dried thyme
1 1/4	teaspoons	ground white pepper
1/2	teaspoon	dried basil
1/2	teaspoon	cayenne
1/4	teaspoon	black pepper
1/8	teaspoon	garlic powder
1/8	teaspoon	onion powder
		Jerk
2	tablespoons	onion powder
1	tablespoon	ground allspice
1	tablespoon	ground thyme
2	teaspoons	ground cinnamon
2	teaspoons	ground clove
1	teaspoon	sugar
1	teaspoon	ground coriander
1	teaspoon	ground habanero powder
1	teaspoon	black pepper
1	teaspoon	garlic powder
1/2	teaspoon	Hungarian paprika

Amount	Measure	Ingredient - Preparation Method
1/2	teaspoon	ground nutmeg
1/4	teaspoon	salt

To make the marinade, heat the de arbol powder, ancho powder, cayenne and cumin for 45-60 seconds in a small saute pan over medium low heat. Transfer the spice mixture to a small bowl, and whisk in the orange juice, water, garlic puree, molasses, and oregano. Gradually whisk the oil in a steady stream.

Season meat with 1 tspn of angel dust and the jerk. Place pork in resealable bag, add marinade and refrigerate for 8-24 hours.

When ready to cook, heat a grill. Remove pork from bag and discard marinade. Slice into 12 equal portions. Pound each pork to 1/8 thick. Combine remaining angel dust with salt, pepper and de arbol. Lightly brush both sides of pork with oil and sprinkle with seasoning. Thread each piece of meat on a skewer. Grill for 6-7 minutes.

Purees: Place the garlic in a small, ovenproof container and pour in the oil. Completely immerse garlic. Cover with foil and roast 1 hour at 350 until soft and golden brown. Strain the garlic and place in blender with 2 tablespoons of oil. Puree until smooth. Store with a small layer of oil on top.

Combine the dry ingredients.