

Smoked Pork Tenderloin with Roasted Corn Iowa Wrap

Amount	Measure	Ingredient - Preparation Method
8	ounces	Pulled Pork Butt
2	ears	corn - roasted and cut from cob
2	large	red bell pepper - roasted
		salt and pepper
4	large	wonton wrappers
24	ounces	Smoked Pork Tenderloin
2	slices	bacon - chopped
2	ounces	vidalia onion - chopped
8	ounces	green beans - trimmed
8	ounces	wax beans - trimmed
4	ounces	water
2	large	baking potato - cooked and mashed
10	ounces	Ancho Bourbon Sauce

Combine pulled pork, corn and peppers in saute pan on medium heat. Stir and saute until mixture binds together. Season with salt and pepper. Lay wonton wrapper flat, spread 1/4 of the pulled pork mixture thinly to 1/4" from edges. Place 1/4 of a smoked pork loin in center of wrap. Fold edges and roll. Repeat 3 times.

Render bacon in a pan. Carmelize onions with bacon. Once bacon is crisp, add beans and water. Let simmer until tender.

Preheat fryer to 360.

Deep fry wrap until crisp and warm throughout. Remove and drain on paper towels. Cut on bias.

Place mashed potatoes in center of plate, position the sliced wrap standing on end in potatoes, and encircle with bean mixture.

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Ancho Bourbon Sauce

Amount	Measure	Ingredient - Preparation Method
1/2	cup	pepper-cured bacon - diced
1	small	onion - diced
2		ancho peppers
8	ounces	brown sugar
22	cups	bourbon
2	tablespoons	freshly ground black pepper
1	quart	Veal Jus

In a heavy bottomed saucepan, render the bacon until golden brown. Add the onions and cook until caramelized. Add the ancho peppers and the brown sugar and cook until the mixture begins to bubble. Remove the pan from the heat and carefully add the bourbon. Return to heat and cook until the mixture is reduced to a syrup. Add the black pepper and the veal jus and simmer until desired flavor. Strain.

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Pulled Pork Butt

Amount	Measure	Ingredient - Preparation Method
1		bone-in pork butt
1/2	cup	bbq spice

Preheat oven to 250.

Trim the pork butt of excess fat. Score the pork butt by cutting a criss-cross pattern 1/4" into the meat. Rub the spice into the pork. Place the pork in a roasting pan fitted with a rack and cover with foil or a lid. Cook to an internal temperature of 150.

Remove from oven and allow to cool. Once cool, shred by hand, removing bone and excess fat.