

Mesquite Smoked Pork Chop

Tanque Verde Ranch

BBQ Spice (see back)
Pork Crown Roast

Dry rub crown roast, set aside, start smoker and smoke roast for at least one hour. After smoking, let crown rest over night. Cut using the bones as a guide, each individual chop (should yield 7-8 servings.)

When you are ready to cook, start grill at medium-high heat, salt and pepper both sides of the chop and cook to your liking.



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Tanque Verde BBQ Spice

Hungarian paprika
Smoked paprika
Chile powder
Ancho chile powder
Coriander
Cumin
Brown sugar
Cracked black pepper
Scallion
Onion
Lemon peel
Orange peel
Salt
Celery seed
Oregano

Papaya Salsa

1/2 ea Mexican Papaya
1 ea Red Onion
5 ea Garlic Clove
2 ea Fresno Pepper
1 bunch Cilantro
1/2 bunch Epazote
2 oz Mint
3 oz Apple Cider Vinegar
2 oz Mesquite Honey
1 ea Lemon (juiced)

Salt and Pepper to Taste

Peel papaya with peeler, deseed and medium dice (save any extra to be blended with vinegar, honey and lemon juice). Small dice red onion, chop herbs and garlic add blended mixture by folding them together, season with salt and pepper.