



Recipes for Sports Illustrated Tailgate Cooking Demo

Pork Belly *For Sports Illustrated*

2ea	3Lb Pork Belly slab, skin off
3cups	Orange Juice
1 cup	Lemon juice
1 cup	Shiner Bock Beer
5 Tbls	Garlic, fine chopped
2 Tbls	Oregano, dried
2 Tbls	Kosher or Sea Salt
5 Tbls	Sugar
1 tsp	Crushed red pepper flakes
1 ½ cup	Olive oil
2qts	Chicken broth

Preheat oven to 350 degrees. Cut Pork Belly into about 3 pound slabs (approx. 12"x4"). With a knife or razor, score fat side in a diamond pattern. Mix all ingredients together. Refrigerate if you are not using the same day. Place pork belly in greased 2" high casserole or pan. Pour cooking liquid around pork until it reaches the point just under the skin. Do not cover skin. Cover pan with aluminum foil. Place in oven for 2 hours covered. After 2 hours, remove foil and cook uncovered for 40- 60 min. until skin is golden brown. Let cool for 10 min before slicing. Use approximately 1.5 qts for every 3# of pork belly. Cooking liquid: yields approximately 3 qts. Enough for 2-3# slabs of pork belly.



Dr Pepper BBQ Sauce

For Sports Illustrated

1/3 cup	olive oil
1 1/2 cups	onion
2 Tbl	garlic
1 pound	tomato paste
1 gallon	DR pepper
1/2 cup	sugar
2.5 cups	R Wine vinegar
1 cup	Worcestershire sauce
2 Tbl	liquid smoke
2 tsp	black pepper
3 tsp	salt
1/2 tsp	cayenne pepper
1 ea	Juice of 1 lemon

Put Dr. Pepper in a pot on high heat and reduce the liquid to about 1.5 cups of liquid (about 40 mins). Add remaining ingredients. Simmer on med-low heat until desired consistency (Approximately 30 min). Makes 2 qts of sauce.



Texas Hill Country Jalapeno Coleslaw *For Sports Illustrated*

1 lb	Green Cabbage, finely shredded
1/3 cup	Yellow Onion, shaved
3 Tbls	Jalapenos, seeded, julienned (thin strips)
2 Tbls	German Beer Mustard or whole grain mustard
1 Tbl	Apple Cider Vinegar
1 Tbl	Brown Sugar
1 Tbl	Honey
1 cup	Mayonnaise
1 tsp	Horseradish, prepared
1/2 tsp	Salt and pepper mix

Combine all ingredients. Fold until well mixed. Serve cold.