



Foods We Love

A quest for artisanal, regional, & simply sensational foods

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Smokin' Texas Gourmet Sweet Onion and Peach Salsa



We picked up a jar of Sweet Onion and Peach Salsa at the State Fair of Texas two weekends ago, before we knew anything about the Smokin' Texas Gourmet label. Chef Peter Mollett is the creative force behind Smokin' Texas Gourmet, and we are very much in tune with his mission to “make homemade happen”. Finding specialty foods that spice up home cooking is our goal, and we have a winner with Smokin' Texas Gourmet. Chef Mollett's recipes are free of MSG and high fructose corn syrup, they are prepared with reduced sugar and salt, and have no additives or preservatives. The entire Smokin' Texas Gourmet line is gluten-free, as well as vegan and vegetarian-friendly. Whether you cook for someone with dietary concerns or just want try some new spices and sauces, Smokin' Texas Gourmet has options for you!

I adapted one of Chef Mollett's recipes to make some delicious pulled pork sandwiches. The end result was probably not quite as healthy as he would have prepared in his kitchen, but we thought it was tasty! The peach flavor complimented the pork without overpowering it.

Peachy Pulled Pork Sandwiches

Ingredients:

- Pork shoulder roast – about 4 pounds
- 1-16 oz jar Smokin' Texas Gourmet Sweet Onion and Peach Salsa



- 1-12 oz can Coca-Cola
- Salt & pepper to taste
- Dry BBQ seasoning to taste (Note: Try Smokin' Texas Gourmet's BBQ Rub)

Directions:

Season roast with salt, pepper and dry BBQ seasoning and place in crockpot. Combine Smokin' Texas Gourmet Sweet Onion and Peach Salsa and Coca-Cola, and pour over roast. Cook on high for about 6 hours, basting the roast with sauce about every two hours. Remove roast from crockpot, and shred meat with forks, discarding fat. Skim fat from sauce and set aside.

Peach BBQ Sauce

Directions:

Sauté in 1 tablespoon of olive oil:

1 tablespoon minced garlic

2 tablespoons minced onion

Pour garlic and onion mixture into blender and combine with:

1 1/2 cups fresh, frozen or canned peach slices

1 cup ketchup

1/4 cup apple cider vinegar

1/4 cup pickled jalapeno pepper slices

2 tablespoons brown sugar

2 tablespoons Worcestershire sauce

1 teaspoon liquid smoke

Pepper to taste

Blend until smooth, pour into saucepan, and simmer for 20 minutes. (*Slightly adapted from www.allrecipes.com*). Place shredded pork, reserved sauce, and 1/4 to 1/2 cup peach sauce in crockpot and cook for 1 to 1 1/2 hours on high. Spoon pulled on toasted buns and garnish with dill pickle slices. Serve with additional Peach BBQ Sauce.

For more information on this blog, go to bit.ly/Rk4QTI