

Ribalizer New Mexican Style Carne Adovada



Ribalizer adds a nice smoky twist to a classic chile flavored pork dish —New Mexican Style Carne Adovada.

TIME

Prep Time: 1/2 hour

Cook Time: 2 hrs. 30 min.

Total Time: 3 hrs.

INGREDIENTS

1 or 2 Pork Shoulders, total weight ~8 lbs.

Cooking oil spray

White wine and add'l chicken stock for Ribalizer pan

~ 4 cups wood chips— mesquite or your choice

Red Chile Marinade:

- 1 lb. 12 oz. container Bueno Red Chili Mild
- 2 Cups Chicken Stock
- 10 Cloves Garlic
- 2 Tbsp. Black Pepper
- 2 Tbsp. Mexican Oregano
- 1 Tbsp. Cumin
- 1 Tbsp. Smoked Paprika
- 1 Tbsp. Salt
- 2 Tbsp. Red Pepper Flakes

DIRECTIONS

Prep the meat and prepare the marinade. Refrigerate overnight.

- 1) Remove roast from packaging. Wash with cold water and dry thoroughly.
- 2) Slice the pork lengthwise into strips about 3-4 inches wide. (See photos next page.)
- 3) Blend the marinade ingredients in a blender. Puree until consistency of a thick tomato sauce, adding additional stock as needed. Add red pepper flakes to spice/ heat level desired.
- 4) Place the meat in a nonreactive bowl and pour the sauce over the pork until covered. Mix well. Reserve some of the sauce for use in the bottom of the Ribalizer.
- 5) Cover the meat and let marinate in the refrigerator overnight, up to 24 hours.



Cook the pork shoulder:

- 1) Rub or spray your Ribalizer rack and meat separator with cooking oil.
- 2) Add soaked wood chips to grill using foil packet or pan.
- 3) Place Ribalizer on grill. Slot the strips of pork meat into the meat separator (as you would ribs) being sure to insert with fatty-side of meat up.
- 4) Add the red chile marinade liquid to the bottom of the pan, adding additional stock and white wine to reach the base of the Ribalizer rack below the meat.
- 5) Cook for 2 1/2 hours* total following the basic Ribalizer rib instructions (1 hour uncovered, and 1 1/2 hours covered), as follows:

Photos & Recipe:

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* If you have the time, you can easily cook for 3 hours (1 hour uncovered, 2 hours covered),

DIRECTIONS (continued)

- ◇ Turn grill on using medium low heat and **close grill lid**. Smoking should begin within a few minutes.
 - ◇ At 5 minutes check the liquid in your Ribalizer. If liquid is boiling, lower the heat of your grill slightly (the liquid should be slow simmering).
 - ◇ Cook for 1 hour total with **grill lid closed**.
 - ◇ At 1 hour, put barbecue gloves on and open grill lid. Top off liquid to reach bottom rungs of the rack. With gloves on, invert second aluminum pan and slide / secure into metal ring (as lid) of Ribalizer.
 - ◇ **Close grill lid** and cook for an additional 1 1/2 hours.
- 7) Turn off the grill and with barbecue gloves on, open grill lid and remove Ribalizer's upper aluminum pan, being careful to avoid steam while opening.
 - 8) Remove pork from pan and place on serving platter or in upper pan. Ladle sauce & drippings into bowl for serving on the side.
 - 9) Serve pork chunks with warm tortillas and pinto beans.

