

Smoked Pork Shoulder Butt Fajitas

Rose Product used: Smoked Shoulder Butt



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Ingredients:

Approximately 1 lb of Rose Smoked Pork Shoulder Butt cut into strips
2 tbs olive oil
1 tbs butter
1 onion sliced
1 clove garlic finely minced
2 bell peppers sliced (red, green, yellow or any combination)
1 package of fajita seasoning or make your own (see below)
1 small lime
2 tbs coarsely chopped cilantro (optional)
Tortillas (corn or flour)

For Homemade Fajita Seasoning:

1 tbs corn or potato starch
2 tsp chili powder

1 tsp sweet paprika
1 tsp salt
1 tsp sugar
1/4 tsp cumin
1/4 tsp cayenne pepper
1/4 tsp garlic powder
1 chicken or beef bouillion cube crushed

Mix all ingredients well and store in a dry container - use as desired.

In a large skillet, saute the onion over medium high heat in the olive oil and butter for about 3 minutes till it gets translucent and soft. Add the Rose Smoked Butt strips and bell peppers. Add the garlic and Fajita seasoning mix. Continue cooking for a few more minutes

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until peppers are soft and Smoked Butt is heated through. Squeeze a little lime juice over the dish and sprinkle with fresh chopped cilantro.

Spoon onto warm tortillas with shredded cheese, sour cream, fresh sliced tomatoes and guacamole, if desired.

Serves 3 or 4.

