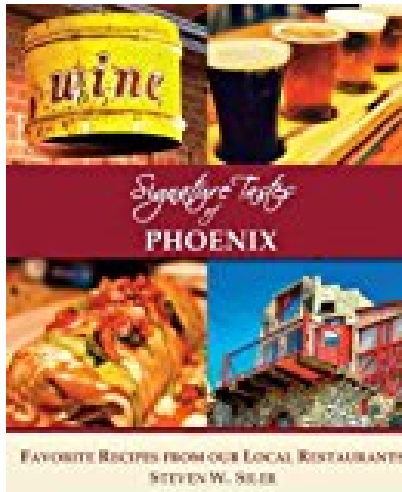


Signature Tastes of Phoenix Favorite Recipes of our Local Restaurants



BOOK DETAILS

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BOOK SYNOPSIS

Do you remember enjoying a meal at that famous restaurant, and wishing you could get the recipe? Or visiting a city and eating at that cute little cafe that everyone raved about? Well now, you literally have your cake and eat it too. Or at least the recipe for the cake. Signature Tastes of Phoenix captures the recipes that define the Valley of the Sun. From the Kentucky-fried quail at the Blue Hound Kitchen, to the quaint eateries in the Roosevelt district, these are the restaurants, recipes and pictures that define the culinary tastes of Phoenix.

Pulled Pork Sandwich
Bobby Q
8501 North 27th Avenue, Phoenix, AZ
Bobby Qs restaurant and lounge has been voted year after year as the best steak and BBQ in the valley. We offer an upscale restaurant experience that includes a friendly staff and the best food you have ever tasted. We offer a full menu of burgers, steaks, chicken, and not to mentioned lip-smacking barbeque platters. We also offer kids meals, so bring the whole family for lunch or dinner.

Ingredients:
1 boneless pork shoulder (about 4 to 4 1/2 lb.)
4 Tbsp. kosher salt
1 Tbsp. freshly ground black pepper
1 1/2 C. light brown sugar
1/4 C. paprika
2 to 3 sprigs thyme, leaves only
4 cloves garlic
1/4 C. red wine vinegar
scant 1 Tbsp. cayenne
3 Tbsp. extra-virgin olive oil

Coleslaw:
1 Tbsp. whole-grain mustard
1 C. mayonnaise
1/4 C. sour cream
1/2 lemon, juiced
2 Tbsp. red wine vinegar
2 tsp. sugar
1/2 head savoy cabbage finely sliced
1/2 head purple cabbage, finely sliced
2 green onions, chopped
2 carrots, sliced on mandoline
kosher salt and freshly ground black pepper

Assembly:
6 brioche hamburger buns
1/4 bunch flat-leaf parsley, for garnish

1. Place the pork, fat side up, in a roasting pan fitted with a rack insert. Place the salt, pepper, brown sugar, paprika, thyme leaves, garlic, vinegar, and cayenne in a food processor and pulse until well combined. Add extra-virgin olive oil until you have a nice paste.

2. Rub all over the pork, being sure to get into the nooks so the salt can penetrate the meat and pull out the moisture - this will help form a crust on the outside when cooked. Cover the pork with plastic wrap and marinate in the refrigerator for at least 3 hours or up to overnight.

3. Allow the meat to sit at room temperature for 30 minutes before cooking. Preheat the oven to 325 degrees F. Roast the pork for 3 1/2 hours, uncovered, until the outside is crispy-brown (it should look like mahogany). Let the meat rest on a cutting board for 10 minutes before slicing.

4. While the pork is cooking, prepare the slaw. Combine the mustard, mayonnaise, sour cream, lemon juice, vinegar and sugar. Mix well and add finely sliced savoy cabbage, purple cabbage, green onions and carrots. Season with salt and pepper, to taste, cover with plastic wrap and set aside in the refrigerator until you are ready to serve.

5. To serve, cut the brioche buns in half and pile up some sliced pork. Top with a large spoonful of coleslaw and place the top half of the bun on top. Garnish with parsley.

"Too few people understand a really good sandwich."
Jam

SIGNATURE TASTES OF PHOENIX FAVORITE RECIPES OF OUR LOCAL RESTAURANTS

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