



# A Fiery Feast

*Asian Pork Chili*

*Tri-Pepper Salad*

*Roasted Pepper Focaccia*

*Bananas Cubano*

## ASIAN PORK CHILI

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| 1 tbsp (15 mL) cornstarch  | 3 cloves garlic, crushed                                   |
| 1 tbsp (15 mL) chili powder  | 2 cans (19 oz/540 mL each) mixed beans, rinsed and drained |
| 1 tsp (5 mL) Chinese five-spice powder   | 1 can (14 oz/398 mL) diced tomatoes                        |
| 1/2 tsp (2 mL) salt  | 1/4 cup (50 mL) hoisin sauce                               |
| 1 1/2 lb (0.75 kg) boneless pork shoulder steak, cut into 1/2 inch (1.25 cm) cubes | 1/4 cup (50 mL) soy sauce                                  |
| 1 tbsp (15 mL) oil   | 1/4 cup (50 mL) dry white wine or water                    |
| 1 cup (250 mL) chopped onion   | 1/2 tsp (2 mL) Chinese five-spice powder                   |
| 2 tsp (10 mL) finely chopped jalapeno pepper                                       | 1/3 cup (75 mL) diagonally sliced green onions             |
| 2 tsp (10 mL) grated fresh ginger  |  |

Combine cornstarch, chili powder, 1 tsp (5 mL) Chinese five-spice powder and salt in a plastic bag. Add pork to cornstarch mixture and toss to coat. Heat oil in a Dutch oven over medium heat. Add pork in batches and brown on all sides. Transfer pork to a plate. Add onion, jalapeno pepper, ginger and garlic to pan; saute for 2 minutes. Stir in beans, tomatoes, hoisin sauce, soy sauce, wine and 1/2 tsp (2 mL) Chinese five-spice powder; bring to a boil. Return pork and any accumulated juices to pan. Reduce heat; cover and simmer, stirring occasionally, for 30 minutes or until pork is tender. May be prepared in advance and refrigerated for up to 24 hours. Stir in green onions just before serving. Serves 8.

**Cook's Note:** *Hot peppers cause severe skin and eye irritation. Wear rubber gloves when handling hot peppers and avoid touching any exposed skin.*

## TRI-PEPPER SALAD

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|---------------------------------------|---|
| 1/2 cup (125 mL) olive oil            | 6 bell peppers (2 each of green, red and yellow), thinly sliced |
| 1/4 cup (50 mL) red wine vinegar      | 3 cups (750 mL) sliced fresh mushrooms                          |
| 1/4 cup (50 mL) chopped fresh parsley | 2 cups (500 mL) thinly sliced red onions                        |
| 1 clove garlic, finely chopped        | 2 cups (500 mL) thinly sliced celery                            |
| 1/2 tsp (2 mL) salt                   | 1 cup (250 mL) freshly grated Parmesan cheese                   |
| 1/2 tsp (2 mL) freshly ground pepper  |   |

To prepare dressing, whisk together oil, vinegar, parsley, garlic, salt and pepper. Combine remaining ingredients (bell peppers through Parmesan cheese) in a large bowl. Toss with dressing to coat. Cover and refrigerate until serving or for up to 4 hours. Serves 10 - 12.

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## **ROASTED PEPPER FOCACCIA**

4 1/2 cups (1.125 L) biscuit mix	2/3 cup (150 mL) buttermilk
2 tsp (10 mL) rosemary, crumbled	1/3 cup (75 mL) olive oil
1/2 tsp (2 mL) salt	1/2 cup (125 mL) chopped canned roasted red peppers, drained
1/2 tsp (2 mL) freshly ground pepper	
2 cloves garlic, finely chopped	

Combine biscuit mix, rosemary, salt, pepper and garlic in a bowl. Whisk together buttermilk and oil. Add to dry ingredients, stirring just until combined. Stir in roasted peppers; do not overmix. Turn dough out onto a lightly floured surface. Knead gently 5 times. Place dough on a greased cookie sheet. Press into an 8x11 inch (20x28 cm) rectangle. Bake at 400°F (200°C) for 25 - 30 minutes or until light golden brown. Cool slightly and cut into squares. Serves 6.

## **BANANAS CUBANO**

3 tbsp (40 mL) butter	3 tbsp (40 mL) dark rum
2 tbsp (25 mL) packed dark brown sugar	Vanilla ice cream
2 tbsp (25 mL) hot pepper jelly	Chocolate ice cream topping
4 firm ripe bananas, peeled and sliced	

Melt butter in a frypan over medium heat. Stir in brown sugar and jelly; heat until bubbly. Add bananas and cook for 1 minute. Stir in rum and cook for 1 - 2 minutes or until mixture is bubbly and bananas are heated through. Place ice cream in 6 serving dishes. Spoon banana mixture over ice cream and drizzle with chocolate topping. Serve immediately. Serves 6.