

Baked Bean Herbed Pork Johnny Cakes



FOODSERVICE



SERVING SIZE: 10

Ingredients

- 2 1/2 pounds Pork Shoulder
- 1 tablespoon Salt
- 1 teaspoon Black Pepper
- 1/2 teaspoon Garlic Powder
- 1/2 teaspoon Onion Powder
- 1/2 teaspoon Chili Powder
- As Needed Water
- 2 tablespoons Apple Cider Vinegar
- 2 tablespoons Olive Oil
- 1/4 teaspoon Crushed Red Pepper Flakes
- 2 teaspoons Oregano, chopped
- 2 teaspoons Parsley, Chopped
- 1 teaspoon Sugar
- 1/2 teaspoon Salt
- 1 cup Carpenter's Johnny Cake Meal
- 1 cup boiling water
- 1/4 cup Milk
- As Needed Bacon for frying
- 5 cups **Furmano's Baked Beans**

In This Recipe



New England Style
Vegetarian Baked Beans



Preparation

1. Mix together salt, black pepper, garlic powder, onion powder, and chili powder. Rub spice blend on pork shoulder, coating entire shoulder. Rest at least 2 hours.
2. Place pork into crock pot with enough water to cover half the meat. cook on low for at least 5 hours.
3. When pork is done, shred into small chunks. Mix olive oil, apple cider vinegar, crushed red pepper, oregano, and parsley. Toss with pork and set aside.
4. Heat Furmano's Baked Beans until internal temp is 165 degrees.
5. Mix sugar and salt with corn meal until well blended. Pour boiling water over mixture and stir well.
6. Add milk to thin, mixture should have consistency of mashed potatoes.
7. Drop onto a medium hot griddle with bacon grease on it. Cook 5-6 minutes on each side until browned.
8. Top Johnny Cake with pulled pork and bake beans.

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