

ENTERTAINING IDEAS

Punch Up The Flavor Of Your One-Pot Meal And Wow The Crowd

(NAPSA)—Low and slow is the way to go when it comes to entertaining. Start marinating the night before, prep the rest of the ingredients in the morning, drop it all into the slow cooker and let the magic begin as the flavors slowly meld and everything turns tender.

Then it's all about the garnishes to contrast the mellowness and succulence of a slowly braised meal. Choose items



You don't have to pull any punches when it comes to creating great pulled pork sandwiches for your guests.

that will strike the perfect balance by adding brightness and texture:

- Chopped scallions, fresh jalapeños and halved cherry tomatoes add crunch and flavor to your favorite chili recipe.
- Handfuls of arugula, chopped parsley and pine nuts are delicious toppings for your favorite chicken cacciatore recipe.
- Roasted sesame seeds, julienned cucumbers and cilantro cool down your favorite Asian spicy rib recipe.

Try SuckerPunch Pulled Pork the next time you make sliders or tacos:

- 1 bone-in Boston pork butt**
- 1 to 2 Bottles SuckerPunch Bloody Mary Mix (Regular or Spicy)**
- Salt & pepper to taste**
- 1 red onion (diced)**
- 3 cloves of garlic (smashed)**

Directions:

Marinate pork butt in the SuckerPunch Bloody Mary Mix overnight. Coat meat with salt and pepper and place in slow cooker with marinade, red onion and garlic. Cook on low for 7–8 hours until tender and easily shredded with forks. Shred and return to slow cooker. Add some more Bloody Mary mix to achieve desired moisture level, continue to cook on low for one hour or until ready to serve. Stuff buns or tortillas with pulled pork and garnish with SuckerPunch pickles and salsa.

For more recipes and information about SuckerPunch Gourmet, visit www.suckerpunchgourmet.com.