



1890 at Home

RECIPE BOOKLET

FEATURING

Chipotle - Orange Glaze

BBQ Dry Rub

Italian Vinaigrette

Mushroom Steak Sauce

Cochinita Pibil



Chipotle- Orange Glaze



INGREDIENTS

Makes about 2 cups glaze

6 Tbsp. 1890 Chipotle Flakes
1 Cup 1890 Balsamic Vinegar
1/2 Cup Water
1/2 Cup Freshly Squeezed Orange Juice
1 tsp. Chopped Garlic
1/2 tsp. 1890 Ground Cloves
1/2 tsp. 1890 Ground Allspice
1890 Coarse Sea Salt to taste

DIRECTIONS

Rinse chipotle flakes with warm running water, and place in a heatproof bowl. Add hot water to cover, and soak for 10 minutes or until soft. Drain, reserving soaking liquid.

Bring maple balsamic, water, orange juice, garlic, cloves and allspice to a boil in a medium saucepan. Reduce heat to simmer.

Stir in half of granulated chiles and season to taste with salt. Add more chipotle flakes for additional heat as desired. Simmer for 10 to 15 minutes to allow flavor to develop, then adjust seasoning with salt. Use reserved soaking liquid to adjust consistency.



BBQ Dry Rub



INGREDIENTS

Makes 8 cups

- 1 lb 1890 Demerara Sugar
- 1 Cup 1890 Sweet Hungarian Paprika
- 1 Cup 1890 Ground Black Pepper
- 1 Cup Guajillo Chile Powder
- 1 Tbsp. 1890 Mesquite Smoke Flavor
- 1 Tbsp. 1890 Granulated Garlic
- 1 Tbsp. 1890 Granulated Onion

DIRECTIONS

Thoroughly mix ingredients in medium container, breaking up brown sugar to ensure there are no lumps. Rub liberally on pork ribs, beef brisket, chicken or any grilled meat.



Italian Vinaigrette



INGREDIENTS

Makes 1 1/2 cups

- 1/4 Cup Water
- 1/4 Cup Lemon Juice
- 1/4 Cup 1890 A-Premium White Balsamic
- 1 Tbsp. 1890 Granulated Molasses
- 2 Cloves of Garlic
- 1 1/2 tsp. 1890 Mediterranean Oregano
- 1 tsp. Dijon Mustard
- 1/2 tsp. 1890 Sweet Hungarian Paprika
- 1/2 tsp. 1890 Granulated Onion
- 1 tsp. 1890 UP Extra Virgin Olive Oil
- 3/4 tsp. 1890 Coarse Sea Salt

DIRECTIONS

Add all to a mason jar and shake and serve.



Mushroom Steak Sauce

MAKES 2 CUPS



INGREDIENTS

2 Cups Water
1 Tbsp. Vinegar
1 1/2 Tbsp. 1890 Worcestershire Sauce Powder
1 Tbsp. Wild Mushroom Powder
2 Tbsp. Raisins
1/2 Tbsp. Natural Sun-Dried Tomato Powder
2 Shallots, minced
2 Garlic Cloves, minced
1 tsp. 1890 dried Thyme
1 tsp. 1890 Mexican Oregano
1 tsp. 1890 Smoked Hot Paprika
1 tsp. 1890 Ground Black Peppercorns
1890 Coarse Sea Salt or Sea Salt Flakes, to taste

DIRECTIONS

Place all ingredients in a blender and process until smooth.

Heat Sauce in a small saucepan over medium heat. Simmer until thick for about 10 minutes. Cool sauce and transfer to a sealable container.



Cochinita Pibil

SERVES 12



INGREDIENTS

1 lb Banana Leaves, defrosted
5 lbs Pork Shoulder
5 Tbsp. 1890 Annatto Seed
1 tsp. 1890 Canela Sri Lanka Ground Cinnamon
1 tsp. 1890 Mexican Oregano
2 tsp. 1890 Roasted Ground Cumin
1 Tbsp. 1890 Ground Black Peppercorns
1/2 tsp. 1890 Hand Picked Cloves
8-1890 Whole Allspice
1 Habanero Pepper, minced, chopped
1/4 Cup Orange Juice, freshly squeezed
1/4 Cup Lime Juice, freshly squeezed
1/4 Cup White Vinegar
6 Cloves Garlic, chopped
1 tsp. Coarse Sea Salt

DIRECTIONS

Preheat the oven to 325°F. Line a roasting pan with banana leaves, and place pork shoulder on top, fat-side up.

Place annatto seeds, cinnamon, oregano, cumin seeds, peppercorns, cloves and allspice in a spice or coffee grinder and pulse 30 times. Then, blend on high for 30 seconds or until finely ground.

Transfer spice mixture to blender and add habanero, juices, vinegar, garlic and salt. Purée until smooth.

Rub spice mixture into pork and wrap with banana leaves. Cover loosely with foil and transfer to the oven to cook for 3-1/2 to 4 hours or until pork is fall-apart tender.

