



### Pulled Pork Tamales with Southwestern Béarnaise Sauce

*(Print Friendly – [See recipe with photos, here.](#))*

This idea just popped into my head a few weeks ago, and I haven't been able to shake it.

Finally, I couldn't stand it anymore and went shopping. I smoked my pork shoulder the day before in my La Caja China #3, using apple wood to smoke..

Turned outí very nice.

#### **Slow Smoked Pork Shoulder**

- 7 lb. boneless pork shoulder roast
- 2 tablespoons sugar
- 2 tablespoons garlic powder
- 1 tablespoon cayenne pepper
- 1/4 cup brown sugar
- 2 tablespoons salt
- 2 tablespoons ground cumin
- 2 tablespoons freshly ground black pepper
- 1/4 cup smoked paprika

#### **Preparation:**

Combine all dry ingredients in a small bowl and mix well.

Finish butterflying the shoulder (along the cut the butcher made while removing the bone) and rub all surfaces of the pork with the dry rub.

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Roll the pork back up tie with kitchen string.

In a standard smoker, pork shoulder cook time can be figured at approximately 1.5 hours per pound, so an 8 pound shoulder will require about 12 hours in the smoker at 225. (The Caja will require significantly less time, see the website for the pork shoulder worksheet, and follow it to the letter.)

I like to smoke mine to an internal temp of around 140 (about half the cook time - be sure to use a good probe thermometer), baste with a mixture of 1/2 barbeque sauce and 1/2 cider vinegar, wrap in foil, and slip it into a 225 degree oven to finish. Pull it from the oven when their internal meat temp reached 200 degrees, not a minute earlier.

Allow the roast to rest, tented loosely in foil for about an hour, pull or chop the meat, and toss with another cup of bbq sauce/vinegar mixture and salt, to taste. You may use it to assemble your tamales now, or refrigerate in up to 3 days.

## To assemble the tamales, you'll need:

- 4 C *MaSeCa* Instant Corn Masa Mix
- 1 tsp garlic powder
- 1 1/2 cups chicken broth
- 2 cups pulled pork, cooled
- 2 tsp salt
- 1 C corn oil
- 1/2 package of corn husks

## Southwestern Béarnaise Sauce

Béarnaise is a sauce made of clarified butter emulsified in egg yolks and flavored with herbs. It is considered to be a 'child' of the mother Hollandaise sauce, one[2] of the five sauces in the French haute cuisine mother sauce repertoire.

The difference is only in their flavoring: Béarnaise uses shallot, chervil, peppercorn, and tarragon, while Hollandaise uses lemon juice.

- 1/4 cup chopped fresh tarragon leaves
- 1/4 cup champagne vinegar
- 3 egg yolks
- 1 tsp dry rub
- 2 shallots, minced
- 1/4 cup dry white wine
- 1 stick unsalted butter, melted
- 1 small can diced green chilies

In a small saucepan, combine the tarragon, shallots, vinegar and wine over medium-high heat.

Bring to a simmer and cook until reduced by half. Remove this reduction from heat and set aside to cool.

Blend yolks and béarnaise reduction together. With the blender running, add 1/3 of the butter in a slow steady stream. Once it emulsifies, turn the blender speed up to high and add the remaining butter.

Season with dry rub, fold in the green chilies, and set aside in a warm spot until ready to spoon over the finished (*and peeled*) tamales.

We also made a yellow sriracha sauce recipe that my friend Patti shared with me.

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Sriracha is the name for a Thai hot sauce named after the coastal city of Si Racha, in the Chonburi Province of central Thailand, where it was first produced for dishes served at local seafood restaurants. It is a paste of chili peppers, distilled vinegar, garlic, sugar and salt. Sriracha is a common condiment in many Asian restaurants and increasingly found in American and European homes.

It is also known as rooster sauce because of the rooster featured on its label. Typically a very hot red sauce, this is a milder version using yellow peppers.

Personally, I liked it even better with the tamales than the Southwestern Béarnaise...unfortunately, I was too busy eating to get pictures of the two together.

Here's the recipe, tho'...

### Yellow Sriracha Sauce

- 3 1/2 cups yellow bell
- 10 cloves of garlic, smashed
- 2 1/2 cups distilled white vinegar
- 1/2 cup chopped hot yellow peppers
- 2 tsp salt
- 2 Tbs light brown sugar

Chop the chilies and place in a bowl. Add garlic, salt & vinegar. Cover and let set on the counter overnight or 8 hours.

In the morning, remove peppers & garlic from bowl and place in saucepan. Add 1 cup of the vinegar mixture, 1/2 cup of water and the 2 Tbs of sugar.

You can add more vinegar if you want it more tart and a thin sauce. Bring to a boil and then simmer for 5 min. Remove from heat and cool slightly.

Puree until smooth.

Enjoy!

Chef Perry

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