

BIG FLAVOR - AMPLIFIED.

Smithfield
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FAST**

+

Mike's
**HOT
HONEY**



CRAVEABLE COMBOS: HEAT AND SERVE MEETS HOT AND SWEET.

Now you can skip the pit while still adding the heat. Give a sweet kick to BBQ and global flavors with the fusion of Smithfield® Smoke'NFast® and Mike's Hot Honey®. These craveable recipes combine fully cooked proteins with sweet heat, creating menu items that will sell as fast as you can make them.







BBQ BRISKET FOCACCIA WITH BACON, SMOKED GOUDA AND MIKE'S HOT HONEY DRIZZLE



SERVES: 4 **Product:** *Smithfield Smoke'NFast Shredded Beef Brisket*

Meal Course: Breakfast/Lunch/Dinner **Dish Type:** Appetizer/Entrée

Ingredients

**1 lb. Smithfield® Smoke'NFast®
Shredded Beef Brisket**

**2-3 Tbsp Mike's Hot Honey®
for drizzling**

2 cups Kansas City-style BBQ sauce
1 cup applewood log-smoked bacon,
cooked and crumbled
1 1/2 cups smoked Gouda, shredded
1/2 cup green onions, thinly sliced

Focaccia Bread

7 cups (1000 g) all-purpose flour
3 tsp (20 g) kosher salt
1 packet (7 g) instant yeast
3 cups (800 g) warm water
1/2 cup (136 g) olive oil

Preparation

1. Combine flour, salt and yeast in large bowl.
2. Add warm water and half amount of olive oil. Mix until a sticky dough forms.
3. Cover and let dough rise for at least 1 hour, or until it's doubled and bubbly.
4. Coat large cast-iron pan or half-size pan with olive oil and set aside.
5. Pour dough onto clean, lightly floured working surface.
6. Combine brisket, BBQ sauce, crumbled bacon, smoked gouda and sliced green onions and gently fold into focaccia dough.
7. Place dough onto oiled pan, then dimple dough with your fingers. Cover and let rise for another hour until puffy.
8. Preheat oven to 450°F.
9. Drizzle top of the focaccia dough with remaining olive oil, then place on center rack of preheated oven.
10. Bake for 12-15 minutes, or until top starts to turn golden brown.
11. Remove from oven and let rest for around 5 minutes in pan. Remove focaccia from pan and place on wire rack to cool for additional 5 min.
12. Place focaccia on clean working surface or cutting board, drizzle with hot honey, slice and serve.



CARNITAS SLIDERS WITH MIKE'S HOT HONEY GARLIC AIOLI



SERVES: 12 Sliders **Product:** Smithfield Smoke'NFast Carnitas
Meal Course: Lunch/Dinner **Dish Type:** Appetizer/Entrée

Ingredients

1 1/2 lbs. Smithfield® Smoke'NFast®
Pork Carnitas, warmed and shredded

12 slider buns, lightly buttered and toasted

12 slices pepper jack cheese or Monterey
Jack (optional)

2 Tbsp chopped cilantro (optional)

Lime wedges, for serving (optional)

Pickled Escabeche Slaw

1 cup carrots, shredded

1 cup red onion, thinly sliced

1 cup jalapeños, deseeded, thinly sliced

1/2 cup green or purple cabbage, shredded

3/4 cup apple cider vinegar

1/4 cup water

1 Tbsp sugar

1 tsp kosher salt

1 tsp oregano

1/2 tsp black peppercorns

1 bay leaf

2 cloves garlic, thinly sliced (optional)

Mike's Hot Honey® Garlic Aioli

2 Tbsp Mike's Hot Honey®

1/2 cup mayonnaise

1 clove garlic, finely minced or grated

1 tsp lemon juice

Pinch of salt and pepper

Preparation

1. Lightly butter slider buns and toast them on griddle or under broiler until golden.
2. Spread bottom buns with generous layer of garlic aioli.
3. Pile on warmed carnitas. Add slice of cheese, if desired. Top with mound of pickled escabeche slaw.
4. Drizzle with more garlic aioli for extra flavor. Place top bun and secure with toothpicks, to secure slider (if using). Garnish with chopped cilantro and serve with lime wedges for squeezing, if desired.

Pickled Escabeche Slaw Preparation

1. In saucepan, combine vinegar, water, sugar, salt, oregano, peppercorns, bay leaf and garlic (if using). Bring to simmer until sugar dissolves, about 2-3 minutes.
2. Place carrots, onion, jalapeños and cabbage in heat-safe bowl or jar.
3. Pour hot pickling liquid over veggies. Let it sit for at least 30 minutes or refrigerate for up to 2 days.

Mike's Hot Honey® Garlic Aioli Preparation

1. In small bowl, mix mayonnaise, hot honey, garlic, lemon juice, salt and pepper.
2. Taste and adjust hot honey or lemon juice to balance sweet and tangy flavors.
3. Keep chilled until ready to use.



MIKE'S HOT HONEY EXTRA HOT BOURBON KC WILD WINGS



SERVES: 12 Pork Wings **Product:** Smithfield Smoke'NFast Mini KC Wild Wings

Meal Course: Lunch/Dinner **Dish Type:** Appetizer

Ingredients

**12 Smithfield® Smoke'NFast®
Mini KC Wild Wings**

1/2 cup Mike's Hot Honey® Extra Hot

1 Tbsp olive oil

Salt and pepper, to taste

1/4 cup bourbon

2 Tbsp soy sauce

2 Tbsp Dijon mustard

1 Tbsp apple cider vinegar (optional)

2 tsp kosher salt

1 clove garlic, minced

1 tsp brown sugar (optional)

1 green onion, chopped (optional)

Preparation

1. Preheat oven to 425°F.
2. Pat wings dry with paper towels, then drizzle with olive oil. Season generously with salt and pepper.
3. In small saucepan over medium heat, combine hot honey, bourbon, soy sauce, Dijon mustard, apple cider vinegar (if using), salt, minced garlic and brown sugar (if using).
4. Bring mixture to boil, then reduce to simmer. Simmer for 5-7 minutes, stirring occasionally, until it thickens slightly into glossy glaze.
5. Place seasoned wings in large bowl. Pour half of glaze over wings and toss until evenly coated.
6. Arrange glazed wings on wire rack set over baking sheet.
7. Roast in preheated oven for 25-30 minutes, turning halfway through. During final 5 minutes, brush meat with any remaining glaze to build up sticky, caramelized coating.
8. Remove wings from oven and let them rest for a few minutes.
9. Drizzle with any leftover glaze, if desired, then garnish with freshly chopped green onion, if desired.



MIKE'S HOT HONEY AND BEER STICKY RIBS

SERVES: 4 **Product:** *Smithfield Smoke'NFast St. Louis Style Ribs*

Meal Course: Dinner **Dish Type:** Entrée



Ingredients

**1 rack Smithfield® Smoke'NFast®
St. Louis Style Ribs**

1/2 cup Mike's Hot Honey®

1 cup amber ale

2 Tbsp apple cider vinegar

2 Tbsp soy sauce

1 Tbsp Dijon mustard

1 Tbsp brown sugar

1 tsp crushed red pepper flakes

1 clove garlic, finely minced

Pinch of salt and pepper

1 green onion, chopped (optional)

1 Tbsp fresh parsley (optional)

Preparation

1. Preheat oven to 400°F.
2. Place ribs on wire rack over parchment-lined baking sheet.
3. In medium saucepan over medium-high heat, add the ale, bring to boil and reduce to simmer. Reduce liquid by about half, about 10-15 minutes.
4. Add hot honey, apple cider vinegar, soy sauce, Dijon mustard, brown sugar, garlic, red pepper flakes, salt and pepper. Whisk until fully incorporated. Whisk until fully incorporated.
5. Simmer for another 10 minutes, stirring occasionally, until glaze thickens to syrupy consistency.
6. Brush ribs generously with hot honey and beer glaze.
7. Place in oven, uncovered for 10-15 minutes, brushing once more halfway through, until glaze is bubbling and sticky.
8. Remove from oven and brush ribs one more time with hot honey and beer glaze.
9. Let ribs rest for around 5 minutes, then slice between bones.
10. Garnish with chopped parsley and green onions, if desired.



MIKE'S HOT HONEY BAKED BRIE AND SMOKED SAUSAGE



SERVES: 2 **Product:** *Smithfield Smoke'NFast Superior Smokehouse Smoked Sausage*

Meal Course: Lunch/Dinner **Dish Type:** Appetizer

Ingredients

**6 oz Smithfield® Smoke'NFast®
Superior Smokehouse Smoked
Sausage, bias-sliced into thin
rounds**

**3-4 Tbsp Mike's Hot Honey®, plus
more for drizzling**

8 oz triple cream Brie, sliced into
thin strips

8-10 sheets phyllo dough, thawed

4 Tbsp unsalted butter, melted

1 tsp fresh thyme leaves

Pinch of flaky sea salt

Preparation

1. Preheat oven to 375°F.
2. On parchment-lined baking sheet, lay down one sheet of phyllo and brush lightly with melted butter. Repeat, layering and buttering each sheet until 8-10 layers are stacked.
3. Arrange slices of smoked sausage and brie in center of phyllo stack, for 4 in log or circular shape, depending on your serving style.
4. Drizzle hot honey over sausage and brie. Sprinkle with fresh thyme.
5. Fold phyllo edges over filling to enclose completely, tucking in as needed to create neat package. Brush outside of wrapped phyllo generously with more butter.
6. Place in preheated oven and bake for 25-30 minutes, or until phyllo is golden brown and crispy. If top browns too quickly, cover loosely with foil for last 10 minutes.
7. Remove from oven and let rest for 5 minutes. Drizzle with additional hot honey and pinch of flaky sea salt.
8. Slice and serve warm.



MIKE'S HOT HONEY CARNITAS JALAPEÑO POPPERS



SERVES: 12 Poppers **Product:** Smithfield Smoke'NFast Carnitas
Meal Course: Lunch/Dinner **Dish Type:** Appetizer

Ingredients

1 cup Smithfield® Smoke'NFast®
Pork Carnitas, shredded
2 Tbsp Mike's Hot Honey®, plus
more for drizzling
12 fresh jalapeños, halved length-
wise and seeds/membranes
removed
8 oz cream cheese, softened
1/2 cup Monterey Jack or pepper
jack cheese, shredded
1 lb. applewood log-smoked bacon,
cut in half
1-2 chipotle peppers in adobo,
finely minced
2 Tbsp adobo sauce from can
1 Tbsp lime juice
Toothpicks, to secure bacon
(optional)
Cilantro, chopped (optional)
Lime wedges, for serving (optional)

Preparation

1. Preheat oven to 425°F and place wire rack on top (optional for extra crispiness).
2. Line baking sheet with parchment paper or foil.
3. In medium bowl, mix cream cheese, shredded cheese and lime juice until smooth. Add carnitas. Mix until well combined.
4. Spoon or pipe carnitas-cheese mixture into each halved jalapeño until filled.
5. Wrap each stuffed jalapeño with half slice of bacon, securing with toothpick if needed. In small bowl, combine minced chipotle peppers, hot honey and adobo sauce.
6. Brush adobo mixture over bacon-wrapped poppers for smokey heat and color.
7. Arrange poppers on wire rack or directly on baking sheet. Roast in oven for 20-25 minutes, or until bacon is crispy and jalapeños are tender. If needed, broil for additional 1-2 minutes to crisp bacon more.
8. Remove from oven and let cool slightly.
9. Drizzle with extra hot honey and garnish with chopped cilantro, if desired.
10. Serve with lime wedges on side for an extra pop of freshness.



MIKE'S HOT HONEY PULLED PORK WONTON NACHOS



SERVES: 4 **Product:** *Smithfield Smoke'NFast Pulled Pork*

Meal Course: Lunch/Dinner **Dish Type:** Appetizer

Ingredients

1 lb. Smithfield® Smoke'NFast® Pulled Pork

1/2 cup Mike's Hot Honey® (divided into 1/4 cup)

24 wonton wrappers, cut in half diagonally

Vegetable oil, for frying

Sea salt (optional)

2 cloves garlic, minced

1 Tbsp ginger, minced

2 1/2 green onions, finely chopped (separate 1/2 cup sliced on side)

2 Tbsp soy sauce

1 Tbsp hoisin sauce

1 tsp sesame oil

1 Tbsp rice vinegar

Black pepper, to taste

1 cup napa cabbage, finely shredded

1/4 cup crispy fried garlic (store bought or homemade)

1/2 cup Asian-style pickled vegetables (carrots, daikon, etc.)

1/4 cup cilantro (optional)

Preparation

1. Heat oil in a deep fryer or large skillet to 350°F.
2. Fry wonton wrappers in batches until golden and crispy (about 30 seconds per side).
3. Remove and drain on paper towels.
4. Lightly sprinkle with sea salt, if desired.
5. In medium-sized bowl, combine hot honey, soy sauce, hoisin sauce and rice vinegar. Stir until fully incorporated and set aside.
6. Heat large sauté pan over medium-high heat. Add sesame oil, garlic, ginger and green onions. Cook for 1-2 minutes until fragrant.
7. Add pork to sauté pan and cook an additional 1-2 minutes, stirring frequently.
8. Add hot honey mixture to pork, bring to boil and reduce to simmer.
9. Simmer for another 2-3 minutes, stirring constantly until glaze has formed on pork. Remove from heat and keep warm.
10. Assemble nachos by spreading chips on large platter or sheet tray. Add hot honey-glazed pork and top with shredded napa cabbage, fried garlic, sliced green onions and pickled vegetables. Drizzle generously with additional hot honey and garnish with fresh cilantro, if desired.



PRIME RIB AND MIKE'S HOT HONEY CARAMELIZED ONION SANDWICH



SERVES: 4 Sandwiches **Product:** Smithfield Smoke'NFast Sliced Prime Rib
Meal Course: Lunch/Dinner. **Dish Type:** Entrée

Ingredients

1 1/2 lbs. Smithfield® Smoke'NFast® Sliced Prime Rib, heated gently

4 hoagie rolls or French rolls, split and toasted
8 slices provolone cheese (optional)
2 Tbsp butter
Fresh parsley or arugula, for garnish (optional)

Mike's Hot Honey® Caramelized Onions

2-3 Tbsp Mike's Hot Honey®

2 large yellow onions, thinly sliced
2 Tbsp butter
1 Tbsp olive oil
Pinch of kosher salt
Fresh cracked black pepper, to taste

Mike's Hot Honey® Horseradish Sauce

1 Tbsp Mike's Hot Honey®

1/2 cup mayonnaise
2 Tbsp prepared horseradish, adjust to heat preference
1 tsp Dijon mustard
1 tsp lemon juice
Pinch of salt and pepper

Preparation

1. Lightly butter the insides of hoagie rolls or French rolls and toast on a griddle under a broiler until golden brown.
2. Spread generous layer of hot honey horseradish sauce on both sides of toasted rolls.
3. Pile on warm sliced prime rib.
4. Top with slices of provolone cheese (if using) and melt slightly from heat of beef.
5. Spoon over generous portion of hot honey caramelized onions.
6. Optionally add fresh parsley or arugula for brightness.

Mike's Hot Honey® Caramelized Onions Preparation

1. Heat butter and olive oil in large skillet over medium-low heat.
2. Add sliced onions and pinch of salt. Cook slowly, stirring often for about 20-25 minutes until soft and golden.
3. Stir in hot honey and cook for another 5 minutes until glossy and caramelized. Season with cracked black pepper, to taste.

Mike's Hot Honey® Horseradish Sauce Preparation

1. In bowl, whisk together mayonnaise, prepared horseradish, hot honey, Dijon mustard, lemon juice and pinch of salt and pepper.
2. Taste and adjust for sweetness or heat. Chill until ready to use.



PULLED PORK EMPANADAS WITH MIKE'S HOT HONEY CILANTRO LIME CREMA



SERVES: 12 Empanadas **Product:** Smithfield Smoke'NFast Pulled Pork
Meal Course: Breakfast/Lunch **Dish Type:** Appetizer

Ingredients

2 cups Smithfield® Smoke'NFast® Pulled Pork

2 Tbsp Mike's Hot Honey® Extra Hot

1 cup smoked cheddar cheese, shredded

1/2 tsp smoked paprika

1/2 tsp ground cumin

12 empanada discs

1/4 cup pickled jalapeños, finely chopped (optional)

2 Tbsp cilantro, chopped (optional)

Mike's Hot Honey® Cilantro Lime Crema

2 Tbsp Mike's Hot Honey®

1/2 cup sour cream

1 Tbsp lime juice, freshly squeezed

1 tsp lime zest

2 Tbsp fresh cilantro, finely chopped

Pinch of salt

Preparation

1. In medium bowl, combine pulled pork, hot honey, smoked cheddar, smoked paprika and ground cumin.
2. Mix until everything is evenly incorporated. (Optionally stir in pickled jalapeños and chopped cilantro for extra flavor.)
3. Place empanada disc on flat surface and spoon about 2 table-spoons of pork and cheese filling into center.
4. Fold dough over to form half-moon shape, press edges together and crimp with fork to seal. Repeat with remaining discs and filling.
5. Preheat deep fryer to 350°F and fry empanadas in batches for 3-4 minutes per side, or until golden brown and crispy.
6. Remove and drain on paper towels.

Mike's Hot Honey® Cilantro Lime Crema Preparation

1. In small bowl, whisk together sour cream, hot honey, lime juice, lime zest, chopped cilantro and pinch of salt.
2. Taste and adjust seasoning as needed. Chill until ready to serve.



ROASTED MIKE'S HOT HONEY BALSAMIC SAUSAGE AND SPROUTS



SERVES: 2 **Product:** *Smithfield Smoke'NFast Superior Smokehouse Smoked Sausage*

Meal Course: Lunch/Dinner **Dish Type:** Appetizer/Entrée

Ingredients

1 lb. Smithfield® Smoke'NFast® Superior Smokehouse Smoked Sausage, sliced on bias (1/2-inch thick)

1 Tbsp Mike's Hot Honey®, plus more for drizzling

1 1/2 lbs. Brussels sprouts, trimmed and halved

2 1/2 Tbsp olive oil

2 Tbsp balsamic vinegar

1 tsp Dijon mustard

1 1/2 tsp kosher salt

1/2 tsp freshly cracked black pepper

1/2 tsp garlic powder

Optionally garnish with toasted sliced almonds or chopped pecans; parmesan shavings; or freshly chopped thyme leaves or parsley

Preparation

1. Preheat oven to 425°F.
2. Line large sheet pan with parchment paper or foil for easy cleanup.
3. In large bowl, combine hot honey, olive oil, balsamic vinegar, Dijon mustard, garlic powder, salt and pepper. Stir until fully incorporated.
4. Place cleaned, halved Brussels sprouts in large bowl, then toss in hot honey mixture until well coated.
5. Spread Brussels sprouts on large sheet pan.
6. Scatter sliced smoked sausage evenly over and around sprouts.
7. Plan pan on center of oven and roast for 20 minutes. Remove from oven, toss gently and drizzle hot honey over entire pan.
8. Return to oven for an additional 10-15 minutes, until sprouts are crispy on edges and caramelized and the sausage is lightly browned.
9. Remove from oven and transfer roasted sprouts and sausage onto serving platter. Garnish with toasted nuts, parmesan or fresh herbs to finish, if desired.

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CREATING MENU INSPIRATION



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