

## entree recipe

### BBQ Sauce & Marinade

- 1 cup Mango Chutney
- 1 each Fresh Mango
- 2 tbsp Dijon Mustard
- 1 bunch Fresh Cilantro
- 4 tbsp Lime Juice
- 1/2 Seeded & Minced Habanero Pepper
- 1 tbsp Caribbean Jerk Spice
- 1 tsp Cayenne Pepper
- 1 tbsp Sriracha Sauce
- 1 cup Sweet Baby Ray's BBQ Sauce
- To taste Salt & Pepper

### Slaw Dressing

- 1 cup Sweet Chili Sauce
- 1/4 cup Rice Wine Vinegar
- 2 tbsp Sesame Oil
- 1 tbsp Fresh Garlic
- 1 tbsp Fresh Ginger

### Udon Noodle Slaw

- 1/4 head Napa Green Cabbage, Shredded
- 1/4 cup Julienne Carrot
- 1/4 cup Julienne Red Onion
- 1/2 Bunch Cilantro Leaves
- 4 oz Udon Noodles, Blanched
- 1/2 cup Crispy Won Tons

### Created by

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THE BEACH CLUB AT  
WATERSOUND

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## Mango Habanero BBQ Pork Shank with Polynesian Udon Slaw From The Beach Club at WaterSound®

**Procedure:** Source the pork shanks from your local butcher and fire up the smoker. Season the shanks and slow smoke for 2-3 hours. While the shanks are smoking, prepare the BBQ sauce which doubles later as a marinade and a sauce. Next, prepare the Udon Noodle Slaw and the dressing, holding each separately until ready to serve. After the pork shanks come out of the smoker, cool them and submerge them in some of the Mango Habanero BBQ Sauce to marinate for 24 hours and save some of the BBQ sauce in a squeeze bottle to use later as a drizzle on the plate. When ready to serve, simply remove the shanks from the marinade and bake them till hot. While they are heating, mix the Slaw Dressing with the Udon Noodle Slaw and place the slaw centered on your serving plate. Place the shank against the slaw, drizzle some of the BBQ sauce on the plate, garnish with a sprig of cilantro and serve. The sauce has four different heat profiles without being overwhelmingly spicy.

Serves: 2

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