

Dana's Hog Log!

Courtesy of Dana Johnson on behalf of the National Pork Board



You know how to use a rub and how to marinate, so Dana wants to share her pork tip with you how to INCORPORATE!

- 1 pound ground pork
- 1 pound pork sausage
- 3/4 cup cooked crumbled bacon
- 2 eggs beaten
- 1/4 cup fresh minced cilantro
- 1/4 cup fresh squeezed lime juice
- 1/2 cup white tequila
- 1/2 cup prepared salsa
- 2 tablespoons olive oil
- 2 tablespoons fresh minced garlic
- 1/4 cup diced bell peppers (optional)
- 1/4 cup diced red onions (optional)
- 2 cups shredded pepper jack cheese (for topping)

Preheat grill to medium-high.

Preferably, use an electric mixer with a paddle or by hand in a large mixing bowl. Combine all ingredients with the exception of the cheese reserved for topping. Once ingredients are all incorporated, on a cutting board, form the pork mixture into a log shape. Slide the Hog Log from the cutting board to the preheated grill. Reduce grill temperature to medium-low and close grill cover. Slow grill for 45 minutes only turning once half way through grill time. Turning tip - use 2 large metal spatulas, one at each end of the Hog Log to prevent breakage.

Serve in a trough or on a large platter by surrounding Dana's Hog Log with Spanish rice and cover with shredded pepper jack cheese!

A fabulous starter to this pork-a-licious dish is Dana's Baby Back Salad:

- 1 pound boneless baby back ribs (fully cooked) bite size pieces
- 1 bag (12 oz.) romaine lettuce
- 3/4 cup snap peas
- 1/2 cup honey mustard salad dressing
- Combine and you're ready to pig out... big time!

Whether you are serving it from a trough or on a silver platter, use PORK, the other white meat, when the BEST really matters!

ABOUT DANA

Dana Johnson has resided in California her entire life. She has 3 kiddos that inspire her to be who she is on a daily basis. Ages: 11, 14, & 23. Her 23 year old has multiple disabilities and reminds her entire family what truly matters in life. Johnson regularly volunteers as an advocate for people with special needs as well as in her local community. Johnson's daily regiment includes family, friends, delicious food, and laughter. Her relentless energy makes many dreams possible. She's never been to culinary school, but she does possess an amazing gift to create remarkable original recipes, one after another. Johnson continues to travel many avenues to find her family friendly recipes and she says she "belongs in the foodie world". Johnson thanks the National Pork Board and Guy Fieri for adding another chapter to the Great, Great stories that fill her life.