

# Pork Pizazz



- **Roast Pork:** Rub the seasoning generously on a pork loin or shoulder before roasting to create a flavorful crust.
- **Pork Chops:** Sprinkle the seasoning on pork chops before grilling, baking, or pan-searing for a quick and tasty meal.
- **Pulled Pork:** Mix the seasoning into your pork shoulder or butt before slow cooking for a rich, savory flavor in pulled pork sandwiches.
- **Pork Ribs:** Coat pork ribs with the seasoning before smoking or slow cooking to add depth and complexity to the meat.
- **Pork Tenderloin:** Use the seasoning as a dry rub for pork tenderloin before roasting or grilling to infuse it with bold flavors.
- **Pork Sausage:** Incorporate the seasoning into ground pork to create homemade sausages with a robust, savory taste.
- **Pork Stir-Fry:** Add the seasoning to sliced pork in a stir-fry for an easy way to boost the flavor of the dish.
- **Pork Burgers:** Mix the seasoning into ground pork for flavorful pork burgers, perfect for grilling or pan-frying.
- **Pork Stew:** Enhance the flavor of pork stews or casseroles by seasoning the meat before browning.
- **Breakfast Pork Sausage:** Mix the seasoning into ground pork to create flavorful breakfast sausage patties or links.
- **Tofu:** Coat tofu with the seasoning before cooking. Perfect for adding a punch of flavor to your plant-based dishes!

