



Passion for FLAVOR

Let McCormick® Gourmet Collection® spices fire your love of flavor and inspire you to create delicious new meals. Driven by a commitment to find only the finest-quality ingredients in the world, McCormick spice buyers visit fields, farms and markets across Europe, Asia, the Far East and Africa to bring home the most aromatic and savory spices available.

To source the ingredients for its Smoked Paprika, McCormick travels to Spain, where the world's sweetest and most fragrant peppers are grown. The very best peppers are hand-selected and then smoked over wood planks in the traditional style to allow the creation of a wonderfully rich and vibrant paprika.

Put the world travels of McCormick to work in your kitchen and ignite your passion for cooking. Begin your own taste adventure with this recipe for Smoked Paprika Shredded Pork Crisps, created by *Bon Appétit* Executive Chef and Iron Chef Cat Cora.

Cat Cora's Smoked Paprika Shredded Pork Crisps with Orange Fennel Marmalade

Prep time: 10 minutes
Cook time: 2½ hours
Makes 64 individual servings

- 1 tablespoon plus 2 teaspoons McCormick® Gourmet Collection® Smoked Paprika
- 1½ teaspoons McCormick® Gourmet Collection® Saigon Cinnamon
- 1½ teaspoons salt
- 1 teaspoon McCormick® Gourmet Collection® Coarse Grind Black Pepper
- ½ teaspoon McCormick® Gourmet Collection® Chili Powder
- ½ teaspoon McCormick® Gourmet Collection® Garlic Powder
- ½ teaspoon McCormick® Gourmet Collection® Ground Cayenne Red Pepper
- ½ teaspoon McCormick® Gourmet Collection® Ground Coriander
- 3 pounds pork butt or shoulder roast, trimmed
- 2 tablespoons olive oil
- 1 11-ounce bag bite-sized bowl-shaped tortilla chips
- Orange Fennel Marmalade (recipe at right)

Preheat oven to 325°F. Mix spices, salt and peppers in small bowl. Rub entire surface of pork with spice mixture. Place pork in foil-lined roasting pan. Slowly pour olive oil over pork. Cover tightly with foil. Roast pork 2½ hours or until very tender. Cool slightly. Chop and shred pork. Return to liquid in roasting pan; mix well. While pork is roasting, prepare Cat Cora's Orange Fennel Marmalade. Just before serving, spoon shredded pork into tortilla chips. Top each with a small spoonful of marmalade.

Visit mccormickgourmet.com for other delicious recipes, meal suggestions, serving ideas and more.



Bon Appétit
Executive Chef
Cat Cora

Cat Cora's Orange Fennel Marmalade

- 1 large head fennel, finely chopped (about 2 cups)
- 2 cups orange juice
- ¼ cup firmly packed brown sugar
- ¼ teaspoon McCormick® Gourmet Collection® Ground Ginger
- 1 large orange
- 1 tablespoon finely chopped fresh cilantro
- 1 teaspoon salt

Mix fennel, orange juice, sugar and ginger in large saucepan. Bring to boil on medium heat. Reduce heat and simmer 45 minutes. Meanwhile, finely grate orange peel. Remove orange sections and coarsely chop. Stir grated peel and chopped orange into fennel mixture. Simmer 15 minutes longer or until mixture is reduced and somewhat thick. Stir in cilantro and salt. Refrigerate until ready to serve.

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