



SMOKED TURKEY BIBIMBAP



INGREDIENTS

- 5 oz Brookwood Smoked Turkey – Semi Dry (#16006)
- 3 oz Brookwood Texas Barbeque Sauce (#19008)
- 1 C Brookwood Vinegar Barbeque Sauce (#19007)
- 3 Tbsp honey
- 1 oz carrots, cut in matchsticks
- 1 oz red onion, thinly sliced
- 1 oz fresh jalapeño, sliced
- 4 oz mushroom, quartered
- 3 oz rainbow chard, coarsley chopped
- 3 oz yellow squash, thinly sliced
- 1 egg, sunny side up
- 2 cups white rice, cooked according to directions

DIRECTIONS

1. Combine Brookwood Smoked Turkey and Texas Barbeque Sauce in a pan and cook until heated through and barbeque sauce has reduced slightly. Keep warm until serving.
2. Combine Vinegar Barbeque Sauce and honey in a saucepan and bring to a boil. Pour over carrots, onions, and jalapeños and let sit for 15 minutes to pickle.
3. Heat sauté pan over medium high heat until almost smoking. Add mushrooms and cook for 3 to 4 minutes until caramelized and slightly crisp. Remove from pan and set aside.
4. Add chard to pan and wilt for 3 to 4 minutes. Remove from pan and set aside.
5. Add yellow squash to pan and sear on both sides. Remove from pan and set aside.
6. To assemble, heat a cast iron skillet over medium to high heat for 4 to 5 minutes, then add cooked rice to pan and heat for 1 to 2 minutes. Add Brookwood Smoked Barbeque Turkey mixture in the center, place pickled and sautéed vegetables in sections, and top with sunny side up egg. Drizzle with Brookwood Texas Barbeque Sauce and serve immediately.