

Ace Hardware Recipe of the Week: Pork Fried Rice

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New: Ace Hardware Recipe of the Week: Pork Fried Rice on the Blackstone Griddle

With Ace being one of America's best places to buy a BBQ grill, especially with some of the best brands like Weber, Traeger and Big Green Egg at it's more than 4,500 independently owned local stores, it's also a great place to get all types of grilling ideas for all types of grills.

Ace will release a special Griller's Recipe of the Week each week with a little inspiration for our grilling customers from our Ace expert Chef Jason Morse.

And soon, from you. Ace invites you to send your favorite grilling recipe ideas to our Ace Grilling Recipe Desk—ace@thecivicnetwork.com and we'll evaluate and consider them to highlight alongside Chef Jason's in this new weekly feature.

Without further ado, Ace's Griller's Recipe of the Week.

Recipe: Pork Fried Rice

Submitter: Chef Jason Morse, Ace Hardware Grill Expert

“Wondering what to do with that leftover pulled pork? Well wonder no more, we have just the bbq inspired recipe for your Blackstone. Grab a spatula, it's Hibachi time! Happy Cooking,” said Chef Jason Morse.

Suggested Grill: Blackstone Griddle, 36 in

Yield: Serves 4 people

Prep time: 15 Minutes

Cook time: 6-9 Minutes

Ingredients:

4 tbsp	Oil, Canolive	
1 cup	Peppers, Sweet, Mini	Sliced into Rings
1/2 ea	Onion, White, Medium	Julienned
1 cup	Sugar Snap Peas	
1 cup	Stir Fry Vegetable Mix	in produce section
1 lb	Pork, Smoked, Shredded	or shredded chicken
3 cups	Rice, Basmati	Cooked, cooled
1/2 cup	Chicken Stock	
2 tbsp	Sweet Soy Sauce	
taste	Tiki Tiki, 5280 Culinary Rub	
taste	High Altitude BBQ Sauce, 5280 Culinary	
2 tbsp	Cilantro, Chopped	
taste	Lime Juice, fresh	as garnish

Preparation Directions:

- Wash all tools prior to use
- Clean and sanitize all cutting boards and prep surfaces prior to use
- Read all manufacturer's instructions before using grills, starters, and any cooking tools

- Check Propane tank for any leaks/wear, replace as needed
- Preheat griddle over medium/high heat for approx. 10 minutes

Cooking Directions:

- Place the oil down in the center of the griddle
- Add the onions and peppers and saute until lightly golden
- Add stir fry veg and saute for 1-2 minutes
- Add the pork and make sure to have it spread out in a thin layer (heats up faster)
- Add the rice and spread into a thin layer
- Add the chicken stock – pour over rice
- Add the sugar snap peas
- Stir this mixture and cook until pork reaches 165°, safe cooking temp for reheating
- Add the sweet soy sauce, High Altitude BBQ sauce and Tiki Tiki seasoning
- Mix well
- Add the cilantro and saute into the rice, finish with a squeeze of fresh lime juice
- Remove the rice from the griddle and place into a serving bowl
- Garnish with more seasoning or sauce of desired
- Devour !!!

SHOPPING LIST

Blackstone Griddle, 36 in.	Ace SKU –8037617
Blackstone Griddle Seasoning and Conditioner	Ace SKU – 8063785
Blackstone Orange Grill Cleaning Pad 6 pc	Ace SKU – 8066422
Blackstone Culinary Grease Cup Liners 27 oz	Ace SKU – 8063784
Blackstone Aluminum Grill Tool Set	Ace SKU – 8338261
High Altitude BBQ Sauce, 5280 Culinary	Ace SKU – 8560088
Tiki Tiki Seasoning, 5280 Culinary	Ace SKU – 8017400

About Ace Hardware

Ace Hardware is the largest retailer-owned hardware cooperative in the world with more than 5,500 locally owned and operated hardware stores in approximately 70 countries. Headquartered in Oak Brook, Ill., Ace and its subsidiaries operate an expansive network of distribution centers in the U.S. and have distribution capabilities in Ningbo, China; Colon, Panama; and Dubai, United Arab Emirates. Since 1924, Ace has become a part of local communities around the world and known as the place with the helpful hardware folks. For more information, visit acehardware.com or newsroom.acehardware.com.

Additional assets available online:  [Photos \(1\)](#)

<https://newsroom.acehardware.com/2022-04-15-Ace-Hardware-Recipe-of-the-Week-Pork-Fried-Rice>