



Slow Cooked Pulled Pork with Homemade Sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

5 lb. bone-in pork shoulder
2 tsp salt
1 ½ tsp chili powder
1 tsp garlic powder
1 ½ tsp cumin
1 tsp dried thyme
1 tsp black pepper
1 medium onion, chopped
1 ½ cups beef broth (or 2 cups if not using beer)
1 Cave Creek Chili beer or your favorite ale or lager-optional (you can read about it here)
1 cup of water

Sauce:

Makes 6 cups

4 14 oz cans fire roasted, diced tomatoes
3 medium yellow onions (3 or so cups chopped)
6 cloves of garlic
1/3 cup vegetable oil
1 tsp chili powder
1/4 tsp ground coriander
1/4 tsp ground cumin
2/3 cup unsulfured molasses
1/3 cup packed brown sugar
1/4 cup apple cider vinegar
1/4 cup white vinegar
2 tbsp Worcestershire sauce
4 tsp salt

1 tsp liquid smoke
1/2 bottle Cave Creek Chili beer, optional

Instructions

Sauce:

Heat oil in large pot, cast iron works well and add chopped onion and garlic. Sauté until brown and then add 1 tsp salt, 1 tsp chili powder, 1/4 tsp cumin, 1/4 tsp coriander, 2/3 cup molasses and 1/3 cup brown sugar. Mix and bring to boil for 3 minutes. Add tomatoes, 1 tsp liquid smoke, 1/2 beer (pepper in for spice) and 1/4 cup apple cider vinegar, bring to boil and then reduce to simmer for 2-3 hours (until thickened and dark). Then, add 1/4 cup white vinegar and 2 tbsp Worcestershire sauce and 1 tbsp each of salt and pepper. Simmer for 10 minutes more and take off heat. When cool, place in blender and add 1/2-1 cup of water and puree until it reaches desired consistency. Store in jar or airtight container.

Pulled Pork:

Day before: Make the rub by mixing salt, chili powder, cumin, garlic powder, cumin, thyme and pepper together and then rub the (not frozen) pork shoulder. Place in the refrigerator overnight.

Day of: Place chopped onion in bottom of 5 quart slow cooker and place the pork in top of that, then add broth, beer (optional but highly recommended) and water. Cover and cook on low for 8 hours, about 7 hours in, I shredded the pork and placed back in for the remaining hour. I drained a bit of the liquid from the slow cooker and placed it on warm for serving and I also drained the pork before serving. Top with sauce or eat alone, it's very flavorful.