

NONO PULLED PORK

SERVES 6 TO 8

INGREDIENTS

1	Boneless Pork Butt (4 lbs.)
1 tbsp.	Ground cumin
1 tbsp.	Chili powder
1 tbsp.	Brown sugar
1 tbsp.	Kosher salt
1 tbsp.	Paprika
1 tbsp.	Granulated garlic
1/2 tsp	Ground black pepper
1/4 tsp	Cayenne
2 tbsp.	Canola oil
2	Garlic cloves, smashed
1 1/2 cups	Chicken stock
1 cup	NONO SAUCE
1 3/4 cups	NONO SAUCE (reserved)

RECIPE

- 1. Preheat oven to 300°F.**
- 2. In a medium bowl, combine all dry spices.**
- 3. Rub pork with spice mixture.**
- 4. In a large skillet, heat oil and sear pork butt on all sides until lightly browned, approx. 3-4 minutes on each side.**
- 5. Transfer seared pork butt to roasting pan, fat side up.**
- 6. Add chicken stock and garlic to roasting pan and glaze pork with NONO SAUCE.**
- 7. Cover roasting pan and place in 300°F oven and roast 3-4 hours until meat shreds easily with a fork.**
- 8. When cooked and slightly cooled, remove from roasting pan and shred with forks.**
- 9. Combine meat with additional reserved NONO SAUCE.**

TIMINGS

Prep Time: 15 minutes
Cook Time: 4 hours
Total Time: 4 hours & 15 minutes