



WILD. NATURAL. SUSTAINABLE.

# Jamaican Jerk Pulled Pork Butt with Grilled Pineapple & Harissa Mayo

Prep Time: 11 hours 5 minutes • Yields: 6 servings

## Ingredients:

1 pkg. Fossil Farms' Berkshire Pork Boston Butt, 6 lbs.

2 cups chicken stock

1 pineapple, sliced ¼ inch thick, core removed

1 pkg. potato rolls

### Harissa Mayonnaise:

½ cup mayonnaise

¼ cup sour cream

2 tbsp. harissa paste

½ tsp. salt and pepper

1 tbsp. malt vinegar

### Dry Rub:

1 ½ tsp. allspice, ground

1 tbsp. kosher salt

½ tsp. black ground pepper

½ tsp. ground thyme

½ tsp. ground cinnamon

¼ tsp. ground nutmeg

⅛ tsp. ground clove

### Marinade:

3 green onions, chopped

3 garlic cloves, minced

2 jalapeño, chopped & deseeded

1 white onion, chopped

½ cup lemon juice

2 tbsp. olive oil

2 tbsp. soy sauce

1 tsp. fresh ginger, minced

1 tbsp. malt vinegar

## Method:

1. In a medium mixing bowl, add mayonnaise, sour cream, harissa paste, malt vinegar, salt and pepper to taste.
2. Combine these ingredients with whisk and taste to adjust seasoning. Refrigerate until serving.
3. In a large bowl, combine all dry rub ingredients, then rub Berkshire Pork Butt all over with spice mixture.
4. In a food processor, combine green onions, garlic, peppers, onion, lemon juice, oil, soy sauce, malt vinegar and ginger. Blend until smooth.
5. Place pork in a large freezer bag. Add purée to bag and coat pork, ensuring it's coated the meat. Marinate for at least 8 hours, or overnight.
6. Preheat oven 350°F - 400°F.
7. In a Dutch oven or baking dish with lid, add marinated pork, chicken stock and any remaining marinade in the bag.
8. Slow cook with lid on for about 3 hours, until pork is fork tender and falling apart. Pull meat apart with fork.
9. Grill sliced pineapple on both sides, for 2 minutes each side.
10. Spread harissa mayo on both sides of potato roll, add pulled pork, top with grilled pineapple slice. Enjoy!

## Equipment:

Dutch Oven & Grill

Measuring spoons & cups

Large & Medium bowls

Food processor

Whisk

