



WILD. NATURAL. SUSTAINABLE.

# Pulled Pork Soup

• Prep Time: 4 hours 20 minutes • Yields: 6-8 servings

## Ingredients:

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

4 slices Fossil Farms' Berkshire Bacon, chopped

1 onion, chopped

4 cloves garlic, peeled

3 tbsp. tomato paste

4 tsp. smoked paprika

1 tsp. Creole seasoning

1 tbsp. chili powder

1 tbsp. vegetable oil

¼ cup apple cider vinegar

2 tbsp. molasses

1 can (14-ounce) diced fire-roasted tomatoes

4 cups low-sodium chicken broth

1 can (15-ounce) great Northern beans, drained and rinsed

4 cups water

6 slices of white bread, toasted (optional)

## Equipment:

Stove

Measuring cups & spoons

Dutch Oven

Food processor

Cutting board

Forks

Large ladles

Serving bowls

## Method:

1. Combine the bacon, onion, garlic, tomato paste, smoked paprika, Creole seasoning and chili powder in a food processor; pulse to make a coarse paste.

2. Heat the vegetable oil in a Dutch oven or heavy-bottomed pot over medium heat.

3. Add the bacon-spice paste and cook, stirring occasionally, until dark brown, about 6 minutes.

4. Add the Berkshire Pork Boston Butt, turning to coat. Stir in the vinegar and molasses, scraping up any browned bits from the bottom of the pot.

5. Stir in the tomatoes, chicken broth, plus 4 cups water then cover and bring to a simmer.

6. Reduce the heat to low and allow the liquids to gently simmer, stirring once or twice, until the Berkshire Pork Boston Butt is tender, 4-5 hours.

7. Carefully transfer the pork butt to a cutting board and shred the meat. Position the pot halfway off the burner and increase the heat to medium.

8. The fat will migrate to the cooler side; use a ladle to skim it off. Reposition the pot over the burner and add the shredded pork and the beans.

9. Cook, stirring occasionally, until heated through, about 10 minutes.

10. Ladle the soup into bowls and serve with the bread.

