

MAKE IT!

Pulled Pork Pig Out

SERVES 10-12

Cherry BBQ Pulled Pork Sandwiches

5	cloves garlic, chopped fine	2	jars American Spoon Cherry BBQ Grilling Sauce
1½	tablespoons kosher salt	1	bottle of your favorite lager beer
1	tablespoon olive oil	1	tablespoon white vinegar
10-14	pounds pork butt		

Combine the garlic, olive oil, and salt and mix into a paste. Rub the paste over the pork butt and place the pork in a heavy pot with a tight-fitting lid. Refrigerate overnight.

Preheat oven to 400 degrees. Add the two jars of BBQ sauce, the beer, and vinegar to the pot with the pork. Place in oven, uncovered, for about 30 minutes. When the pork begins to crisp, reduce the oven to 325 degrees, baste the pork with the pan juices, then cover and continue roasting for 4 to 5 hours. Baste the pork with the BBQ sauce every 30 minutes, until the meat is tender and pulls apart easily with a fork. The BBQ sauce will reduce down to a thick, sticky glaze, but if the sauce is reducing too quickly, add a splash of water, or a little more beer to loosen up the sauce.

Once the pork is tender, remove it from the oven and allow it to cool. When the pork can be handled, pull the meat into large shreds. Put the pulled pork back into the cooking pot and mix with the reduced BBQ sauce.

Serve the pulled pork with Apple Cider Slaw, toasted sandwich buns, and some pickles.

Apple Cider Slaw

1	medium head green cabbage		chopped fine
1	large green bell pepper, chopped fine	1	cup American Spoon Apple Cider Grilling Sauce
1	bunch green onions, sliced thin	3	tablespoons mayonnaise
3	large carrots, peeled and grated	1	tablespoon cider vinegar
1	jalapeño pepper, seeded and		kosher salt to taste

Remove the core from the green cabbage and cut the head in half from root to tip. Slice each half into quarter inch ribbons. Add pepper, green onions, carrots, and jalapeño and toss to combine.

Whisk together the Apple Cider Grilling Sauce, mayonnaise, and cider vinegar. Pour the dressing over the slaw and toss to combine. Season with salt to taste.



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