



## Recipes

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# Marinated Pulled Pork

Serves 6

### Ingredients:

- 3 lbs. Pork Butt, trimmed
- 1 large Onion , chopped
- 8 cloves Garlic
- .25 cup Fresh Cilantro Leaves, chopped
- 1 Tbsp. Fresh Thyme Leaves, chopped
- 1 Tbsp. Fresh Oregano Leaves, chopped
- 3 Bay Leaves
- 1 Tbsp. Cumin Seeds
- 2 Tbsp. Salt
- 6 Black Peppercorns
- .5 cup Distilled White Vinegar

### Directions:

1. Place trimmed pork butt in roasting pan. Place onion, garlic, herbs, salt, peppercorns, and vinegar in food processor until smooth. As machine is running, add water in slowly and steadily to make a puree. Pour puree over pork, cover tightly, refrigerate for at least 12 hours.
2. Preheat oven to 300° F. Place the pan with the pork and marinade in the oven and braise for about two hours. Meat should pull easily apart. Remove and let cool in the marinade. Shred the pork.