



Pulled Pork

Serves 1

Ingredients:

- 5 lbs. Boston Butt Pork
- 2 tsp. Paprika
- 1.5 tsp. Chile Powder
- 2 tsp. Garlic Powder
- 1 tsp. Mustard Powder
- 1 tsp. Onion Powder
- 1 tsp. Kosher Salt
- 1 Tbsp. Light Brown Sugar
- 2 tsp. Custom Culinary™ Gold Label Savory Roasted® Vegetable Base (#9800)
- 16 oz. Water
- 1 Tbsp. Liquid Smoke

Directions:

1. Whisk dry spices together in a mixing bowl.
2. Place pork on work surface.
3. Rub pork with seasoning and place in a shallow pan.
4. Whisk together water, liquid smoke and vegetable base in a mixing bowl and pour into the base of the pan.
5. Place in 425° F oven for approximately 15 minutes, or until outside of pork begins to brown.
6. Remove from oven and cover tightly with foil. Reduce heat to 250° F.
7. Continue cooking approximately 3-4 hours or until meat is fork tender.
8. Remove from oven and let cool slightly.
9. Shred pork and hold warm.