



Recipes

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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.