



Pulled Pork Picadillo

Serves 1

Ingredients:

- 3.75 lbs. Boston Butt Pork
- 2 Tbsp. Fresh Garlic , chopped
- 2.5 cups Yellow Onions , chopped (1 onion)
- 1.5 cups Tomatoes , chopped
- 1/4 cup Green Olives , chopped
- 1 each (1 Tbsp.) Scotch Bonnet Pepper , chopped , seeds removed
- 2.5 cups Water
- 1 tsp. Savory Roasted Mirepoix Base (Custom Culinary)
- 1/4 cup Fresh Cilantro , chopped

Directions:

1. Preheat oven to 300.
2. Place pork in roasting pan.
3. Fold remaining ingredients together in a mixing bowl.
4. Pour chopped veggies into pan with pork.
5. Place in 300 oven and cover pan.
6. Continue cooking until meat begins to tear apart easily with fork , approximately 5 hours.
7. Remove from heat.
8. Hold warm for service or cool completely and store refrigerated until ready for service.