



Chile Roasted Pulled Pork

Serves 1

Ingredients:

- 7.5 lbs. Boston Butt Pork
- 3 Tbsp. Ancho Chile Seasoning
- 1 Tbsp. Light Brown Sugar
- 2 tsp. Black Peppers
- 1 tsp. Ground Cumin
- 1 tsp. Ground Mustard
- 8 each Chipotle Chiles , drained and seeded
- 2 each Sweet Yellow Onions , julienne slice
- 5 large cloves Fresh Garlic , minced
- 4 oz. vol. Green Chiles , drained
- 3 cups Water

Directions:

1. Mix sugar and dry spices together in a small bowl. Rub over pork.
2. Heat a large sauté pan over medium high heat.
3. Sear both sides of pork. Remove from heat.
4. Place ½ of onions and chipotles in bottom of a roasting pan.
5. Top with seared pork, remaining onions, garlic and chiles.
6. Pour water into pan and cover tightly.
7. Place in a preheated 325 convection oven and cook until pork easily tears apart when pierced with a fork (4-8 hours, depending on size of meat)
8. Remove from oven and cool slightly.
9. Place pork on cutting board and pull meat apart with forks. The meat should tear apart easily.
10. Chop into smaller pieces if desired. Hold warm for service or cool completely and place in a storage container and hold refrigerated or frozen until ready for use.