

Pulled Pork Sandwiches



Ingredients

- 1/4 cup brown sugar
 - 1 tablespoon chile powder
 - 1 tablespoon paprika
 - 2 teaspoons garlic powder
 - 2 teaspoons kosher salt
 - 1 teaspoon freshly ground black pepper
 - 1 teaspoon cayenne pepper
 - 1 pork shoulder roast (also called pork butt)
 - 4 onions, cut into halves
 - 1 bottle good barbecue sauce and good-quality hamburger rolls, for serving
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Method

1. Stir together the brown sugar, chile powder, paprika, garlic powder, salt, black pepper and cayenne in a small bowl.
2. Rub the mixture all over the pork shoulder. Wrap the pork in plastic wrap and refrigerate for several hours or preferably overnight.
3. Preheat the oven to 300 degrees F.
4. Place the pork in a large pot on a bed of the onion halves.
5. Roast until fork-tender and falling apart, about 7 hours.
6. Remove the pork from the pot and set it on a cutting board. Slice some of the onion.
7. Place the pot on the stove over medium-high heat and add 1/2 to 1 cup of hot water.
8. Scrape the pan to loosen up the bits and cook for 5 minutes to reduce. Pour in the barbecue sauce and stir to heat.
9. Shred the meat with two forks, add the sliced onions to the pork and then toss in the barbecue sauce until it's coated to your liking.
10. Serve on hamburger rolls.

Quick and Easy Baked Beans



Ingredients

- 2 tablespoons butter
 - 6 slices bacon, diced
 - 1 jalapeno, seeded and chopped
 - 1 large onion, diced
 - 1 large green bell pepper, diced
 - 1 large red bell pepper, diced
 - 1 large yellow bell pepper, diced
 - Four 28-ounce cans baked beans,
drained
 - 1/2 cup mustard
 - 1/4 cup barbecue sauce
 - 1/4 cup ketchup
 - Several dashes hot sauce
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Method

1. Melt the butter in a saucepan and fry the bacon until almost cooked.
2. Add the jalapenos, onions and bell peppers and saute for 5 minutes.
3. Add the beans, mustard, barbecue sauce, ketchup and hot sauce, and heat through.

Spicy Shredded Pork



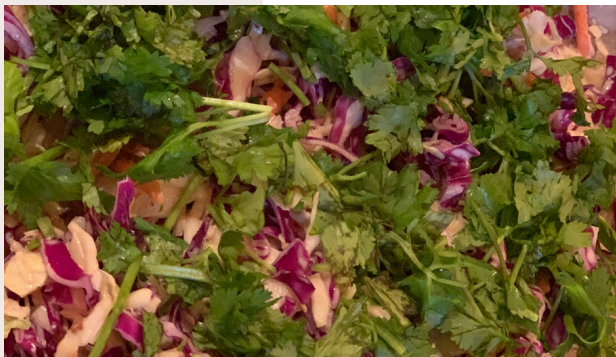
Ingredients

- 1/4 cup brown sugar
 - 3 tablespoons white wine vinegar
 - 2 tablespoons olive oil
 - 2 tablespoons kosher salt
 - 1 teaspoon dried oregano
 - 1 teaspoon ground cumin
 - 1 teaspoon chili powder
 - 4 cloves garlic
 - Freshly ground black pepper
 - 4 onions
 - 7 pounds pork shoulder, rinsed and patted dry
 - Serving suggestions: lime wedges, sour cream, pico de gallo and tomatillo salsa
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Method

1. Preheat the oven to 300 degrees F.
2. To begin, just throw the brown sugar, vinegar, olive oil, salt, dried oregano, cumin, chili powder, garlic and some pepper into a food processor or blender
3. Cut 1 of the onions into quarters and put it in the food processor with the spices. Blend the ingredients until totally combined and then pour it over the pork shoulder. Now rub it into every nook and cranny of the meat, tucking it under folds and in crevices.
4. Cut the remaining 3 onions into wedges and make a bed of onions in a large Dutch oven.
5. Place the pork on the onions and add a couple of cups of water.
6. Cover tightly and roast until fork-tender, 6 to 7 hours, turning every hour.
7. Crank up the heat to 400 degrees F, remove the lid and roast skin-side up for another 15 to 20 minutes to get the skin crispy. Let the pork rest for 15 minutes before shredding.
8. Shred the pork (2 forks work well) and put the meat into a pan or serving dish. Pour the juices and onions over the meat.
9. You can serve with lime wedges, sour cream, pico de gallo, tomatillo salsa

Chipotle Coleslaw



Ingredients

- 1/2 head green cabbage, thinly sliced
 - 1/2 head purple cabbage, thinly sliced
 - 2 cups whole milk, plus more if needed for thinning
 - 1 cup mayonnaise
 - 2 tablespoons sugar
 - 4 teaspoons white vinegar
 - 1 teaspoon freshly ground black pepper
 - 1/2 teaspoon cayenne pepper
 - 1/2 teaspoon kosher salt
 - 2 chipotle peppers in adobo, chopped, plus 1 tablespoon adobo sauce
 - 2 cup fresh cilantro, barely chopped
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Method

1. Combine the shredded green and purple cabbage in a large bowl. In a separate bowl, mix the milk, mayonnaise, sugar, vinegar, black pepper, cayenne, salt and chipotles and adobo sauce. Add more milk if you like the dressing a little thinner.
2. Pour the dressing over the cabbage and toss to combine. Just before serving, toss in the cilantro. You can mix the slaw up to 2 hours before serving.