

Pulled Pork- Williams Sonoma Recipe... 30 minutes hands on time

Ingredients:

Canola or corn oil, 3 tablespoons
Boneless pork shoulder, 4 lbs cut into 3 equal pieces
Yellow onion, 1 finely chopped
Cider vinegar, 3/4 cup
Tomato ketchup, 3/4 cup
Brown sugar, 1/3 cup firmly packed
Light Molasses, 1/4 cup (I used regular cuz I couldn't find "light")
Red pepper flakes, 2 teaspoons
Worcestershire sauce, 1 tablespoon
Dry mustard, 1 teaspoon
Salt and ground pepper
Soft sandwich rolls, split and toasted for serving (I used hoagie rolls)

Directions:

1) Brown the pork

In a large frying pan over medium-high heat, warm the oil. Add the pork pieces and brown well on all sides, about 12 minutes total. (I cut off some fat from pork prior). Transfer pork to slow cooker.

2) Make the sauce and cook the pork

Pour off all but about 1 tablespoon fat from the frying pan and return the pan to medium-high heat. Add the onion and saute until golden, about 5 minutes. Add the vinegar and deglaze the pan, stirring to scrape up the browned bits on the pan bottom. Stir in the ketchup, brown sugar, molasses, red pepper flakes, Worcestershire sauce, mustard, and 1 teaspoon each salt and pepper. Cook, stirring occasionally, just until the mixture begins to bubble. Pour over the pork in crockpot. Cover and cook on the high-heat setting for 4-5 hours or the low heat setting for 8-10 hours. The pork should be very tender

3) Shred the pork and serve

Transfer the pork pieces to a platter. Using a pair of forks, shred each piece of pork, removing and discarding any large pieces of fat. Skim off the excess fat from the surface of the sauce and return the pulled pork to the sauce. Stir together to combine. Serve the pork and sauce atop the sandwich rolls. ENJOY!

Serve with homemade potato salad, cold slaw, or mashed potatoes.

***For some extra goodness I put some cheddar on the sandwich. Your man will be eating this for days. Reheat in microwave.