

## Oven Pulled Pork

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### Ingredients:

- 4-5 lb pork shoulder roast
- 3 Tblsp Hot and Spicy BBQ rub mixture
- 1 Tblsp Brown sugar
- 2-5 (or more!) chipotle peppers in adobo (minced).
- 2 White onions sliced thinly
- Liquid to make a paste (vinegar, jalapeno pickle liquid, or water)

### Method:

Pre heat oven to 425°f

Mix the Hot and Spicy BBQ rub mixture, brown sugar, and chipotle peppers in a small bowl.

Add just enough liquid to bring it together as a paste.

Rub mixture all over pork roast.

Place roast and sliced onion in an oven proof dish.

Cook covered for 5-6 hours or until meat is tender.

Remove pork from oven.

Reserve pork jus from roasting pan.

Shred pork into 2 inch pieces and remove any excess fat, and sinew.

Skim off excess fat from jus (reduce if needed) and add to shredded pork.

Thoroughly mix pork and check for seasoning.