

Braised and Pulled Pork with Orange-Honey BBQ Sauce

Servings : 6

Amount	Measure	Ingredient - Preparation Method
1		carrot - diced
2	rib	celery - diced
1		leek - diced
1		onion - diced
1/2		jalapeno - diced
1		anaheim chili pepper - roasted and peeled
2	tablespoons	olive oil
1	tablespoon	whole coriander - toasted and ground
1	tablespoon	paprika
2	teaspoons	cumin - toasted and ground
2	teaspoons	chile caribe
5	pounds	pork roast
1/2	cup	cilantro - chopped
1/2		bottle red stripe or other light lager
4	cups	chicken stock
		BBQ Sauce
1/2	cup	canned mandarin orange segments
1	tablespoon	honey
1	cup	ketchup
3/4	teaspoon	curry powder
3/4	teaspoon	pepper
3/4	teaspoon	paprika
3/4	teaspoon	garlic - chopped
1/2	teaspoon	jalapeno - minced
1 1/2	teaspoons	vegetable oil
3/4	teaspoon	worcestershire sauce
1	tablespoon	soy sauce
1/2	teaspoon	tabasco sauce
		juice of 1/2 lemon

Preheat oven to 350. Toss the carrot, celery, leek, onion, jalapeno and Anaheim chile with 1 tbspn olive oil, season with salt and pepper, and spread into a 9x13 baking dish. Roast in the oven for 30-45 minutes until golden brown, stirring occasionally. Set aside; cover tightly and refrigerate if holding overnight.

Mix coriander, paprika, cumin, and ground red chile with 1 tbspn olive oil to make a thick paste. Rub over roast. Refrigerate for 1 hour. Place in a Dutch oven, add cilantro, beer and stock, cover and refrigerate overnight.

Preheat oven to 275. Add roasted vegetables to pork dish, cover and cook for 6 hours.

Combine all BBQ sauce ingredients and blend.

When roast is done, drain and discard liquid and vegetables. Shred pork and serve with BBQ

sauce.

Mix coriander, paprika, cumin, and ground red chile with 1 tbspn olive oil to make a thick paste. Rub all over the pork roast, cover and refrigerate for 1 hour. Transfer to a Dutch oven. Add cilantro, beer and chicken stock. Cover, refrigerate and marinate overnight.