

# Pulled Pork with Black Pepper Vinegar

Servings : 8

Amount	Measure	Ingredient - Preparation Method
1		pork butt - trimmed of excess fat
3	cups	chicken stock
1	cup	rice vinegar
1	cup	Chipotle-Molasses BBQ Sauce
2		jalepeno peppers - chopped
1	large	red onion - chopped
6	cloves	garlic - chopped
		salt and pepper
		buns

## Black Pepper Vinaigrette

1/2 cup rice vinegar

1 heaping tbs dijon mustard  
teaspoons salt  
1/2 teaspoon coarsely ground pepper  
2 teaspoons honey  
3/4 cup extra virgin olive oil

Preheat grill or oven to 350.

Place pork in a medium roasting pan. Stir together the stock, vinegar, BBQ sauce, jalepenos, onion and garlic in a bowl. Pour the mixture over the pork and season with salt and pepper. Cover the pan with foil and cook in the oven or on the grill for 3.5 to 4 hours or until the meat is tender. Let cool in the liquid, then drain the liquid from the meat and shred the meat into bite-sized pieces. Serve on buns, drizzled with Black Pepper Vinaigrette.

Whisk together the vinegar, salt, pepper and honey until combined. Slowly whisk in oil until emulsified.

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# Chipotle-Molasses BBQ Sauce

Amount	Measure	Ingredient - Preparation Method
2	tablespoons	canola oil
1	large	spanish onion - chopped
3	cloves	garlic - coarsely chopped
2	tablespoons	ancho chile powder
1	tablespoon	pasilla chile powder
1	tablespoon	new mexican chile powder
3	cups	canned plum tomatoes with juices, pureed
1	cup	water
1/4	cup	ketchup
1/4	cup	red wine vinegar
2	tablespoons	worcestershire sauce
1/4	cup	dark brown sugar
1/4	cup	honey
1/4	cup	molasses
2	tablespoons	dijon mustard
2		chipotle chile canned in adobo - pureed
1/2	cup	smooth peanut butter
		salt and pepper

Heat oil over medium heat in a heavy bottomed medium saucepan. Add the onion and garlic and cook until translucent, 3 to 4 minutes. Add the chile powders and cook for 1 minute. Add the tomatoes and water, bring to a boil, and simmer for 10 minutes. Add the remaining ingredients, except the peanut butter, and simmer for an additional 20 to 30 minutes or until thickened slightly, stirring occasionally. Transfer to food processor with the peanut butter and puree until smooth. Season with salt and pepper. Pour into bowl and allow to cool to room temperature.

Yield: "1 cup"