

# slow grilled ancho rubbed pork

Servings : 6

Amount	Measure	Ingredient - Preparation Method
		ancho rub
3		ancho chiles - seeded and torn
1/4	cup	chile powder
2	tablespoons	ground coriander
1	tablespoon	ground cumin
2	teaspoons	sweet paprika
1	tablespoon	dried oregano
1	tablespoon	garlic powder
1/4	teaspoon	ground cinnamon

7 pounds pork shoulder, skin on EV00 kosher salt

## spicy garlic-lime drizzling sauce

6 cloves garlic - minced 2 jalepenos - chopped 1/4 cup red wine vinegar 1 bunch fresh cilantro - finely chopped 2 limes - juiced 1 cup EV00 kosher salt and pepper

For the rub: Toast the ancho chile pieces over low heat in a dry skillet until fragrant, shaking the pan so they don't scorch. Put the chiles in spice grinder and pulse into a powder. Add the remaining ingredients and buzz again.

Rub the spice mix into the pork and set aside for 1 hour. Light the coals in a bbq with a cover. When the coals are hot, push them to 1 side of the grill. Rub the pork with some olive oil and season it liberally with salt. Put the pork on the grill away from the coals and place a drop pan under the meat. Close the cover and cook, maintaining a low temperature, for about 4 to 6 hours, or until the meat shreds easily. Turn the meat occasionally and baste with drippings.

For the sauce: Combine all ingredients in a blender and puree until smooth. Season to tast. Drizzle over shredded pork.

For the horde!